

# 28-50

WINE WORKSHOP & KITCHEN



## Christmas Day Menu

4 courses with a glass of Champagne included  
£64.95

### Glass of Champagne

### Amuse Bouche

*Truffle arancini & truffle mayonnaise*

### Starters

Gravlax

*Pickled cucumber, dill & mustard yoghurt*

Roasted Cep Velouté (V)

*Wild mushrooms & herbs Chantilly*

Roasted Beetroot (Vg)

*Coconut yoghurt, dukkah & amaranth*

### Mains

Roast Turkey Breast

*Stuffing, roasted potatoes, heritage carrots & sage jus*

Lamb

*Butternut squash, king oyster mushroom, confit garlic & thyme jus*

Hake

*Leek fondue, shellfish & saffron cream*

Wild Mushroom Risotto (V)

*Chestnut, leek & crispy shallot*

### Desserts

Christmas Pudding

*Brandy custard*

Chocolate Mousse

*Clementine & chocolate crumb*

Lemon Posset

*Blood orange & sable biscuit*



If you have an allergy to any food product, or dietary requirement, please advise us prior to ordering.  
Allergens information available upon request All prices are inclusive of VAT.  
A discretionary service charge of 12.5% will be added to your bill.