



FESTIVE MENU



4 COURSE
-- 85PP

TO BEGIN

SOURDOUGH &
CULTURED BUTTER

CELERIAC VELOUTÉ
wild mushroom duxelle

STARTERS

OAK SMOKED SALMON
soured cream, dill, caviar

HERITAGE BEETROOT
black fig, pickled mustard seed

WILD GAME TERRINE
walnut jam, winter roots, truffle dressing

DRESSED CRAB
grilled brioche, apple, celery

MAINS

ROAST TURKEY
pigs in blankets, trimmings, cranberry sauce

VENISON LOIN
salsify, pancetta, Madeira sauce

SEABASS
fennel, shrimp, brown butter

PEARL BARLEY RISOTTO
roast cauliflower, cavolo nero

DESSERTS

CLEMENTINE & CALAMANSI
DARK CHOCOLATE GANACHE

TOWNHOUSE CHRISTMAS
PUDDING *brandy sauce*

CUSTARD TART
sour cherries, nutmeg

SEASONAL CHEESES
dried fruit chutney, crackers

TO FINISH

MINI MINCE PIES

*The price is inclusive of VAT at 20%. Discretionary service charge of 12.5% will be added to your bill.
Should you have any allergies or dietary restrictions, please notify your server and we will guide you through the menu.*

