

CHRISTMAS MENU

3 COURSES - £37.95

CANAPÉ

Mushroom, kalamata and truffle kleicha

STARTER

Duck and barberry rilette, sour cherry and beetroot

Rose harissa 'prawn cocktail'

Aubergine croquettes with black garlic aioli (vg)

MAIN COURSE

Guinea fowl, fennel, chestnut and dates

or

Pomegranate, spinach and walnut borek (vg)

accompanied with

Sumac slow braised red cabbage & QoC roast potatoes

DESSERT

Three Kings Trifle - Somerset cider brandy soaked basbousa, orchard fruit jelly and compote, mastic crème pâtissière - 'gold, frankincense and myrrh'

Umm Ali (vg) - Egyptian dessert of pastry baked in a saffron custard, with dates and sultanas, orange sorbet, and a walnut streusel

Petit Fours

WE ARE UNABLE TO ADAPT THE MENU FOR ALL ALLERGENS, BUT
WE WILL BE ABLE TO OFFER AN ALTERNATIVE FROM OUR
CURRENT SEASONAL MENU