



WARDOUR ST

RESTAURANT

FESTIVE DINNER MENU

3 COURSES AND A GLASS OF BUBBLES £80

Available for parties of 13 guests and more

STARTERS

Ham, pistachio, prune terrine with pickles and baby watercress 429 kcal

Smoked salmon, prawn, salmon caviar, horseradish cream, baby leaves, lime vinegarette 359 kcal

Curried cauliflower, apple, coconut soup, yoghurt, baby coriander VG 206 kcal

Camembert, honey & confit garlic, cranberry sauce, potato & herb sourdough V 523 kcal

MAINS

Salmon and prawn in a spicy coconut and snow pea broth & grilled flat bread 818 kcal

Potato gnocchi, wild mushrooms, baby spinach, chestnut VG 534 kcal

Braised beef cheek, honey glazed carrot, garlic mash, crispy shallot, watercress 509 kcal

Roast turkey, onion & sage stuffing, roast vegetables, jus, cranberry sauce 498 kcal

SIDES

(£6 each)

Roasted garlic mashed potato V 421 kcal

Truffle & Parmesan chips V 754 kcal

Tenderstem broccoli, confit shallots, pil pil oil VG 368 kcal

DESSERTS

Sticky toffee pudding, vanilla ice cream V 444 kcal

Raspberry frangipane tart, compote, raspberry ripple ice cream V 368 kcal

Salted caramel brownie, salted caramel ice cream, miso toffee sauce V 1269 kcal

Apple & blackberry crumble, apple gel, blackberry, vanilla ice cream VG 749 kcal

Please note, this is a sample menu. The dishes available in the restaurant on any given day may vary due to the availability of seasonal produce.

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you.

Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

VG - vegan / V - vegetarian / H - halal. Adults need around 2000 kcal a day.

15% service charge will be added to your bill. Prices include VAT.