



**WARDOUR<sup>ST</sup>**  
RESTAURANT

## CHRISTMAS WEEK DINNER MENU

**3 COURSES AND A GLASS OF BUBBLES £75**

Available from 19th December to 23rd December

### STARTERS

Curried cauliflower soup, pickled cauliflower, coconut milk (VG)  
Ham hock terrine, apricot, leek, whole grain mustard & honey  
Venison tartare, quince jelly, hazelnut & juniper dukkah  
Scallop ceviche, leche de tigre, apple, fennel, avocado, habanero

### MAINS

Cornish cod, black trumpet mushroom, butternut squash, parsnip puree  
Norfolk Bronze turkey, chestnut sage stuffing, roast vegetables, cranberry sauce  
Fillet of beef, braised beef cheeks, spinach, roasted garlic mashed potato  
Potato gnocchi, butternut squash, carrot, hazelnut & sage (VG)

### DESSERTS

Vanilla cheesecake, wild blueberry jelly (V)  
Bread & butter pudding, ginger custard, poached pear  
Coconut panna cotta, passion fruit, coconut crumb (VG)  
Christmas log, Griottine cherries (V)

If you have any food allergies or intolerances, please speak to your waiter before ordering.

Please be aware that traces of allergens used in our kitchen may be present.

VG - suitable for vegan requirements / V - suitable for vegetarian requirements. Adults need around 2000 kcal a day.

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