



WARDOUR ST
RESTAURANT

FESTIVE DINNER MENU

3 COURSES AND A GLASS OF BUBBLES £80

Available from 13th November to 16th December

STARTERS

- Curried cauliflower soup, pickled cauliflower, coconut milk VG 407 kcal
- Ham hock terrine, apricot, leek, whole grain mustard & honey 875 kcal
- Venison tartare, quince jelly, hazelnut & juniper dukkah 446 kcal
- Scallop ceviche, leche de tigre, apple, fennel, avocado, habanero 378 kcal

MAINS

- Cornish cod, black trumpet mushroom, butternut squash, parsnip puree 508 kcal
- Norfolk Bronze turkey, chestnut sage stuffing, roast vegetables, cranberry sauce 716 kcal
- Fillet of beef, braised beef cheeks, spinach, roasted garlic mashed potato 755 kcal
- Potato gnocchi, butternut squash, carrot, hazelnut & sage VG 834 kcal

DESSERTS

- Vanilla cheesecake, wild blueberry jelly V 526 kcal
- Gingerbread & butter pudding, custard, poached pear V 677 kcal
- Coconut panna cotta, passion fruit, coconut crumb VG 475 kcal
- Christmas log, Griottine cherries V 611 kcal

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

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