



## **FESTIVE BELGRAVIA MENU**

£55 per person

### **HORS D'OEUVRES**

**French onion soup**

*crouton, gruyere*

**Severn & Wye smoked salmon**

*brioche, crème fraiche*

**Confit duck & duck liver terrine**

*brioche, pear chutney*

### **ENTREES ROAST & GRILL**

**Beef Wellington**

*green beans, port wine jus*

**Pan seared Halibut Persillade**

*savoy cabbage, fish velouté, legumes parmentier*

**Caramelised chicory & thyme tart VE**

*stilton cheese, walnuts*

### **DESSERTS**

**Christmas pudding**

*crème anglaise*

**Opera gâteau**

*coffee, French buttercream, raspberry sorbet, white chocolate crumble*

**Farmhouse cheeses**

*selection of pasteurized cheeses, crackers*

*£5 supplement*

(VG) - suitable for vegan requirements / (VE) - suitable for vegetarian requirements.

For allergies and dietary requirements, please speak to your waiter before ordering.

Please be aware that traces of allergens used in the kitchen maybe present. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs and unpasteurized cheese may increase your risk of foodborne illness, especially if you have certain medical conditions. A discretionary 12.5% service charge will be added to your bill. All prices include VAT.