

# CELEBRATIONS MENU

## CURRIED ROOT VEGETABLE SOUP

parsnip, swede, carrot, coconut yoghurt (VGI)

## CHICKEN, CONFIT DUCK, RED ONION MARMALADE TERRINE

fig chutney, shallot, watercress, grilled sourdough toast

## ROASTED MIXED BEETROOT

whipped feta, spiced toasted seeds, nasturtium leaves (VGIA)

## SALMON GRAVLAX

pickled cucumber, crème fraîche, toasted brioche

## BALLOTINE OF FREE-RANGE TURKEY

prosciutto, stuffing, bread sauce, cranberry compote, all the trimmings

## SLOW BRAISED BEEF CHEEK

crispy shallots, sweet parsnip puree, salsa verde

## ROAST COD, HERB CRUMB

butterbean, tomato, red pepper, kale

## CREAMY BUTTERNUT SQUASH GNOCCHI

chestnut mushrooms, crematta, crispy sage (VGI)

All served with roast potatoes (VGI), maple glazed carrots and parsnips (V),  
braised red cabbage (VGI)

## CHRISTMAS PUDDING

winter berries, vanilla custard

## APPLE CRUMBLE TRIFLE

spiced apple compote, custard, crème fraîche, sponge, oat crumble topping (VGI)

## VALRHONA DARK CHOCOLATE CRÉMEUX

mulled wine poached pear, crème Chantilly

## CHEESE SELECTION

artisan cheese, chutney, quince, crackers



For special dietary requirements or allergy information, please speak with a member of our team before ordering. To prioritise your safety, we're unable to modify dishes for allergens. However, a full allergen matrix is available. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian. Cheese boards may contain unpasteurised cheese.

A discretionary service charge of 12.5% will be added to your bill.

Mahmaison