



BOND ST.



TEA ROOMS

Christmas Lunch

Available on 25th December for £95 per person

Amuse Bouche

Mushroom rose cookie

To Start

Pan seared scallops with fregola, crispy bacon, baked potato foam

Marinated asparagus, brie, leek tomato fondue, citrus puree (v)

Smoked duck & beetroot salad, clementine dressing

Palate Cleanser

Strawberry sorbet with champagne & mint jelly

Main Course

Patagonian toothfish with Swiss chard & prawn cannelloni, lemon sauce

Black Norfolk roast turkey, shallot and thyme stuffing, honey-glazed brussels sprouts, parsnip pave, wild boar sausage, roast potatoes, turkey jus

Dry Aged sirloin with morels and asparagus, potato mousseline, bordelaise sauce

Pumpkin lasagne, gorgonzola foam, pumpkin seeds (V)

Dessert

Baked blackberry & vanilla cheesecake with raspberry sorbet (V)

Chocolate fondant with salted caramel mousse

Colston Bassett Stilton, Barber's Vintage Cheddar, mulled pears, pickled walnuts (V)



If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill.

All prices are inclusive of VAT. (V) = suitable for vegetarians.