GALLERY MESS

ALL DAY DINING

FESTIVE MENU A

3 courses and a glass of Prosecco on arrival for 45pp
Enjoy unlimited house wine with your meal for 25pp

| STARTERS |

Jerusalem artichoke soup
wild mushrooms & garlic croutons

Venison carpaccio
Brussel sprout leaves, chestnut & sage

Gravlax
pickled cucumber, dill dressing & sourdough toast

| MAINS |

Barbary duck breast
mulled red cabbage, clementine & star anise jus

Stone Bass
sage roasted parsnip, salsify & kale

Broccoli & blue cheese soufflé
salt baked celeriac, shaved celery & candied walnuts

| DESSERTS |

Christmas pudding, brandy butter or pouring cream

English trifle, autumn berries & almonds

Chocolate fondant, salted caramel ice cream

Seasonal British cheese , biscuits & quince jelly
£3.50 supplement

| COFFEES & TEAS |

Filter coffee & English Breakfast tea

GALLERY MESS BY

rhubarb

POMMERY

Pernod Ricard

All our items are sourced responsibly and locally when possible. Items on the menu may contain nuts. Please discuss any food allergy concerns with the Restaurant Manager. An optional service charge of 12.5% will be added to your bill. All prices include 20% VAT.

All menus are subject to availability.

GALLERY MESS

ALL DAY DINING

FESTIVE MENU B

4 courses and a glass of Prosecco on arrival for 55pp
Enjoy unlimited house wine with your meal for 25pp

| AMUSE BOUCHE |

Brisket with fermented white radish

| STARTERS |

Cornish crab
lovage, apple & celery

Butternut squash tart
cranberry, capers & pine nuts

Duck liver parfait
sauternes jelly, fig compote & toasted brioche

| MAINS |

Roasted fillet of beef
potato fondant, spinach & red wine jus

Halibut
steamed mussels, braised leek & brandade

Mushroom & truffle ravioli
whipped mascarpone & wilted rocket

| DESSERTS |

Eggnog crème brûlée with shortbread

Chocolate tart, cardamom & vanilla ice cream

Apple & ginger pudding

Seasonal British cheese & biscuits & quince jelly
£3,50 supplement

| COFFEES & TEAS |

Filter coffee & English Breakfast tea

GALLERY MESS BY

rhubarb

POMMERY

Pernod Ricard

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GALLERY MESS

ALL DAY DINING

FESTIVE CANAPÉS MENU

35pp canapé reception
6 canapés and half a bottle of Prosecco pp

| CLASSIC CANAPÉS |

Served hot:
Chestnut cappuccino with winter truffle

Pine-scented Gressingham duck, cranberry sauce & potato rösti

Guinea fowl, cabbage involtini & crispy chicken skin

Served cold:
Salmon tartare, soured cream, shallots & capers on brioche toast

Smoked venison, pickled red cabbage on rye

Whipped s
Stilton, port poached pear & shortbread

| CONTEMPORARY CANAPÉS |

Served hot:
Coronation chicken beignet with apricots & almonds

Scallops, burnt apple purée & hazelnuts

Chipotle lamb carnitas & corn tortilla

Served cold:
Fennel tapioca, smoked salmon & citrus caviar

Soy-cured beef tartare, spicy Japanese mushrooms & pickled daikon

Pumpkin panna cotta, Parmesan shortbread & toasted seeds

GALLERY MESS BY

rhubarb

POMMERY

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