

## FESTIVE CANAPÉS & BOWLS MENU

Enjoy a complimentary glass of fizz on arrival

### | CANAPÉS |

Served hot:

Confit smoked tiger prawn & paprika emulsion truffle

Duck beignet rolled in oats, sweet & sour cherry

Glazed pork belly, apple purée & crackling

Mini Welsh rarebit tart & red onion marmelade (v)

Served cold:

Salmon roulade, dill mayonnaise & caviar

Air cured ham & glazed fig

Candy beetroot, goat's cheese & aged balsamic (v)

### | BOWLS |

Roast corn-fed chicken  
pomme purée & grilled tender stem

Sea bass  
honey mustard parsnips & creamed kale

Beetroot & soured winter roots  
burnt apple purée (v)

— GALLERY MESS BY —

*rhubarb*

## FESTIVE MENU

Enjoy a complimentary glass of fizz on arrival

### | STARTERS |

Smoked salmon paté  
pickled cauliflower, organic seeds & farmhouse sourdough

Parma ham & mulled pear  
roasted hazelnut purée, shaved chestnut & puffed wild rice

Heritage beetroot salad  
soused winter roots & burnt apple purée (v)

### | MAINS |

Turkey breast  
roasted vegetables, stuffing, pigs in blankets & cranberry sauce

Pan-fried cod  
buttered kale, baby turnip, honey mustard parsnips & jus

Christmas nut loaf  
winter vegetables, stuffing & root veg jus (v)

### | DESSERTS |

Pear & almond tart  
vanilla ice cream

Christmas pudding  
brandy sauce

Classic British trifle

Selection of 5 British Isle cheeses  
quince chutney & seasonal garnishes  
(£2 supplement)

— GALLERY MESS BY —

*rhubarb*