

CHRISTMAS EVE SET MENU

£60 PER PERSON

STARTER

Confit Barbary Duck & Castelvetrano Olives Terrine,
Caramelized carrot puree, Sicilian Lemon Drops,
Purple Endive, Pickled Baby Turnip,
Langhe Hazelnut dressing, Crusty Sourdough

or

Persimmon Carpaccio, Watercress and Curled Fennel,
Toasted Pecan Nuts, Plant Based Cheese Mousse,
Maple Syrup & Apple Cider Vinaigrette (VG)(GF)

MAIN

Pan Seared Queen Scallops, Confit Jerusalem Artichokes
Puree, Caramelized Roasted Carrots, Szegedi Paprika oil,
Crispy Onion & Cilantro (GF)

or

Roast Norfolk Turkey, Classic Pigs in Blanket,
Chestnuts Stuffing, Rosemary Botte Potatoes, Roasted Baby
carrots & parsnips, Brussels Sprouts, Cranberry au Jus

or

Wild Boletus Mushroom Risotto & Roasted Squash, Crispy
Cavolo Nero, Plant Based Truffled Parmesan (VG)(GF)

DESSERT

Coconut Friand & Custard, Gingerbread Crumble,
Caramelised Black Fig, and Strawberry Dust (VG)(GF)

or

Classic Christmas Pudding with Brandy Sauce

Mince pies, petit fours, Tea And Coffee

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE APPLIED TO FOOD AND BEVERAGE

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AT THE GANTRY