

## Barbican dining rooms

**£20.00 2 Courses/£26.50 for 3 Courses**

### Starters

Roast chestnut & bacon soup, parsley crème fraîche  
Rabbit & hazelnut terrine, date chutney & onion toast  
Gravadlax & pickled cucumber, dill & horseradish cream  
Salad of winter chicories, roasted walnuts, Long Clawson Stilton & Cox  
apples

### Main courses

Traditional roast turkey and all the trimmings  
Roast butter nut squash, sage & Taleggio tart, wild rocket & aged  
balsamic  
Grilled sea bass, winter leaves, roasted tomatoes, olives & artichokes  
Slow roast belly pork stuffed with black pudding, bacon & spring onion  
stovey, herb ketchup

### Desserts

Hot chocolate fondant with ginger ice cream  
Christmas plum pudding with brandy cream  
Norfolk treacle tart with whiskey ice cream  
Spiced pears with mascarpone & amoretti biscuits

Phone 020 75883008 to make your reservation  
Groups welcome parties of 8 and above will need to pre order