

CHRISTMAS 2018 FEAST MENU

“Chips and dips”

Chicken liver and truffle parfait
Smoked cods' roe, caviar
Whipped goat's curd, truffle honey

Pork scratchings
Crispy chicken skin
Fennel and sesame cracker



TO START

Tuna crudo, avocado and chilli tartare, radishes, squid crisps, wasabi and yuzu dressing

Pickled pear, chicory and fennel salad, black truffle dressing



TO FOLLOW

Whole baked sea bass, fennel and mussel stuffing, pickled fennel salad

Whole roasted black leg chicken, foie gras and truffle stuffing

Roasted brassicas, miso aubergine puree, hung yoghurt, spiced nuts and seeds

SIDES

Spinach and avocado salad, herb emulsion
Broccoli, confit garlic, nibbed almond and cheddar crumble
Salt baked celeriac, mushroom butter



TO FINISH

Christmas crumble tart, spiced cream and custard

Coconut and white chocolate pannacotta, chilli and saffron poached pineapple, fresh mango

£95

*For dietary requirements and food allergies, please ask one of our team members for assistance.
(v) Denotes that the dish is or can be altered to be suitable for vegetarians. All prices are inclusive of VAT.
A discretionary service charge of 12.5% will be added to your bill.*

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