

CHRISTMAS MENU

4 COURSES AND A GLASS OF BUBBLES £75PP

TO SHARE

House focaccia | Mixed olives | Wagyu bresaola

STARTERS

choose one option per person

MUSHROOM VELOUTÉ

tarragon, roasted chestnuts with grated truffle **VE *GF**

SEARED SCALLOPS

parsnip purée with house X.O. sauce

DUCK LIVER PARFAIT

toasted brioche with spiced pear chutney

MAINS

choose one option per person

BEETROOT TARTE TATIN

caramelised onions, beetroot jus with crispy kale **VE**

HERB-CRUST HALIBUT

truffle pomme purée, keta with Champagne beurre blanc

BALLOTINE OF TURKEY

pancetta, Brussels sprouts, cranberry chutney with sage demi-glace **DF**

BEEF FILLET

honey-glazed chantenay carrots, peppercorn sauce with charred broccoli **GF**

SIDES TO SHARE

Sautéed greens & lardons **VE GF** | Red wine & orange cooked red cabbage **VE GF** | Duck fat roasted potatoes **GF, DF**

DESSERTS

choose one option per person

BITTER CHOCOLATE CRÉMEUX

pistachio praline, Amarena cherries with pistachio ice cream **V**

APPLE TERRINE

Calvados caramel, feuilletine crumble with Madagascan vanilla ice cream **V**

TONKA BEAN PANNA COTTA

spiced pear with flaked almonds **VE GF**

CHEESE PLATE

Vacherin Mont d'Or, figs, truffle honey with crackers

V vegetarian **VE** vegan **GF** gluten-free **DF** dairy-free ***GF** gluten-free on request

Prices include VAT. A discretionary 12.5% service charge will be applied to your bill, all of which goes to the team.

If you have any dietary requirements or are concerned about food allergies, e.g. nuts, you're invited to ask one of our team members for assistance with menu selection.

@ARTYARDBANKSIDE

