



T H E **H** Y D E

CHRISTMAS FESTIVE MENU

STARTERS

Eel and pear terrine

chicken gel, pickled cucumber, caviar

Pulled pork croquettes

parsnip espuma, red pepper gel, tomato chutney

Beetroot carpaccio

nasturtium, pickled cauliflower, riesling jelly

MAIN COURSE

Turkey breast

swede puree, prosciutto and black pudding pigs in blankets, seared chestnut cabbage

Cod supreme

herb crust, moules, cider beurre blanc

Beef fillet

truffle pomme puree, cavolo nero, light jus

Roasted butternut squash

cous cous pearls, pistachio, red chicory

DESSERTS

Kamala's baked cheesecake

biscoff, coco nibs, marmalade ice cream

Williams pear mousse

caramel honeycomb, almond sponge, lemon sorbet

Choice of English and French cheese

served with nut toasts, chutney, ask server for details

Thursday to Saturday £49.95 per person

Sunday to Wednesday £39.95 per person

Please inform us if you have any food allergies or intolerance. A discretionary service charge of 12.5% will be applicable.