



HENRIETTA
BAR

CHRISTMAS DAY MENU

FIRST COURSE

Amuse Bouche

SECOND COURSE

Home-cured salmon with heritage beetroots
caviar, avocado emulsion and whipped horseradish cream

Or

Pressed duck & cranberry
with pear & ginger chutney, cabernet sauvignon jelly, charred leeks and pickled shimeji

Or

Parsnip velouté
with wild mushrooms & parsnip

THIRD COURSE

Dry-aged sirloin of beef
with king oyster mushroom, Anna potatoes and heritage carrots

Or

Roasted turkey breast
*with fondant potatoes, haggis, honey-glazed roasted root vegetables,
pigs in a blanket and cranberry sauce*

Or

Pan-fried salmon
with confit potato, pearl vegetables, sea herbs & caviar

Or

Truffle and mushroom risotto
with aged parmesan, toasted chestnuts & truffle oil

FOURTH COURSE

Dark chocolate delice with passion fruit
banana brûlée, coconut jelly & hazelnut ice cream

FIFTH COURSE

Selection of British cheese
with quince jelly, fig chutney, grapes & crackers

TO FINISH

Tea, coffee and mince pies

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