



HENRIETTA  
BAR

## FESTIVE MENU

*Glass of bubbly on arrival*

Artisan bread  
*served with whipped butter*

### STARTERS

Parsnip velouté  
*toasted almonds, truffle oil*

Crab and smoked salmon roulade  
*avocado, caviar, pickle radish, capers and tomato dressing*

Duck liver pâté  
*fig chutney, toasted brioche, mixed baby leaves*

### MAINS

Roast Norfolk turkey  
*chestnut stuffing, potato fondant, Brussels sprouts, cranberry sauce*

Roast lamb rump  
*potato gratin, beetroot, green beans, rosemary sauce*

Oven baked sea bass  
*potato puree, tender stem broccoli, baby courgette, saffron cream sauce*

Wild mushroom risotto  
*truffle, parmesan & chestnuts*

### DESSERTS

Sticky toffee pudding  
*served with butterscotch & festive ice cream*

Selection of British cheese  
*with homemade chutney, fruit, nuts toasts, and quince jelly*

Dark chocolate tart  
*cranberry ice cream*

### TO FINISH

Coffee, tea & mince pie

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