

Today you are being served by the
Professional Chef Students Level 2

Christmas Theme Menu
£39.00

Pickled & Roasted Butternut Squash Tartar,
Clementine Jelly

Wild Mushroom and White Bean Terrine, Cranberry Chutney

Smoked Cauliflower Cheese Soup

Textures of Beetroot and Sage Gnocchi,
Goats Curd and Horseradish

Shallot Tarte Tatin,
Smoked Onion and Stilton Bon Bon,
Roasted Onion,
Sautéed Brussels and Chestnuts,
Gingered Carrots,
Butter Braised Thyme Potato,
Chive Butter Sauce

Iced Festive Chocolate Yule Log

Westminster Festive Dessert

Today you are being served by the
Professional Chef Students Level 2

Christmas Theme Menu
£39.00

Wild Alaska Sockeye Salmon Tartar,
Clementine Jelly

Duck and Foie Royale and Apricot Terrine,
Cranberry Chutney

Smoked Cauliflower Cheese Soup

Herb Crusted Norwegian Halibut,
Norwegian Prawn Tortellini, Sea Vegetables, Prawn Essence

Roasted Loin of Fallow,
Venison and Truffle Bon Bon,
Roasted Onion,
Sautéed Brussels and Chestnuts,
Gingered Carrots,
Butter Braised Thyme Potato,
Grand Veneur Sauce

Iced Festive Chocolate Yule Log

Westminster Festive Dessert