



## No 97 Christmas Dinner Menu

2 Courses £32 / 3 Courses £39

\*\*\*

Amuse Bouche

House Bread & Butters

\*\*\*

Set Truffle & Gruyere Custard, Cauliflower Textures, Chestnuts

Charred Mackerel, Tartare, Turnip, Hazelnut, Clementine

Honey Mustard Ham Hock, Black Pudding, Swede, Apple, Sprout Tops

\*\*\*

Baked Leek & Blue Cheesecake, Beetroot, Basil, Walnut, Red Grape, Port

Fillet of Seabass, Crab Risotto, Lobster Mascarpone, Samphire

Guinea Fowl Breast, Sausage Roll, Cranberry, Shallot Bread Sauce, Kale

\*\*\*

Garlic & Rosemary Baby Potatoes £4 Braised Savoy Cabbage & Bacon £4

Honey, Orange & Thyme Roast Heritage Carrots £4

\*\*\*

Spiced Orange Cremeaux, Mascarpone, Pomegranate, Basil

Bailey's Cheesecake, Coffee Hazelnut, Dark Chocolate

Selection of Artisan Cheese, Traditional Garnishes

\*\*\*

Petit Fours

*We cannot guarantee that all our dishes are 100% free from nuts or their derivatives and our menu descriptions do not contain all ingredients, so please ask your server before ordering if you have any particular allergy or requirement. A full detailed allergen list is available upon request.*