36

DARWIN

BRASSERIE

3 COURSE FESTIVE MENU
£69.50 PER PERSON
£79.50 PER PERSON WITH A GLASS OF MOËT & CHANDON

STARTERS

CELERIAC & BRAMLEY APPLE VELOUTE
Cashel Blue Cheese, truffle croutons (v)

DUCK & HAM HOCK TERRINE
Port & cranberry compote, toasted brioche

LONDON GIN CURED SALMON
shave fennel & kale salad, clementine dressing

MAINS

ROAST KELLY BRONZE TURKEY
Sage & apricot stuffing, red cabbage, goose fat potatoes, Brussel sprout & pigs in blankets

SEARED SEABASS FILLET
Braised chicory, Jerusalem artichoke puree, crispy Brussel tops

GRILLED PORTOBELLO MUSHROOM STEAK
Garlic & shallot green beans, watercress, French fries, vegan peppercorn sauce (ve)

DRY AGED RIB EYE STEAK
21 day aged Scottish beef, garlic & shallot green beans, watercress, French fries, wild mushroom cream (£15.00 supplement)

DESSERTS

BITTER CHOCOLATE & MANDARIN DELICE
Cointreau Chantilly (v)

CHRISTMAS PUDDING
Brandy sauce (v)

GINGERBREAD CAKE
Cinnamon cream, nut crumble (v)

WINE PAIRINGS £45

Max's Chardonnay, Penfolds, Adelaide Hills, AUS, 2020 (s)

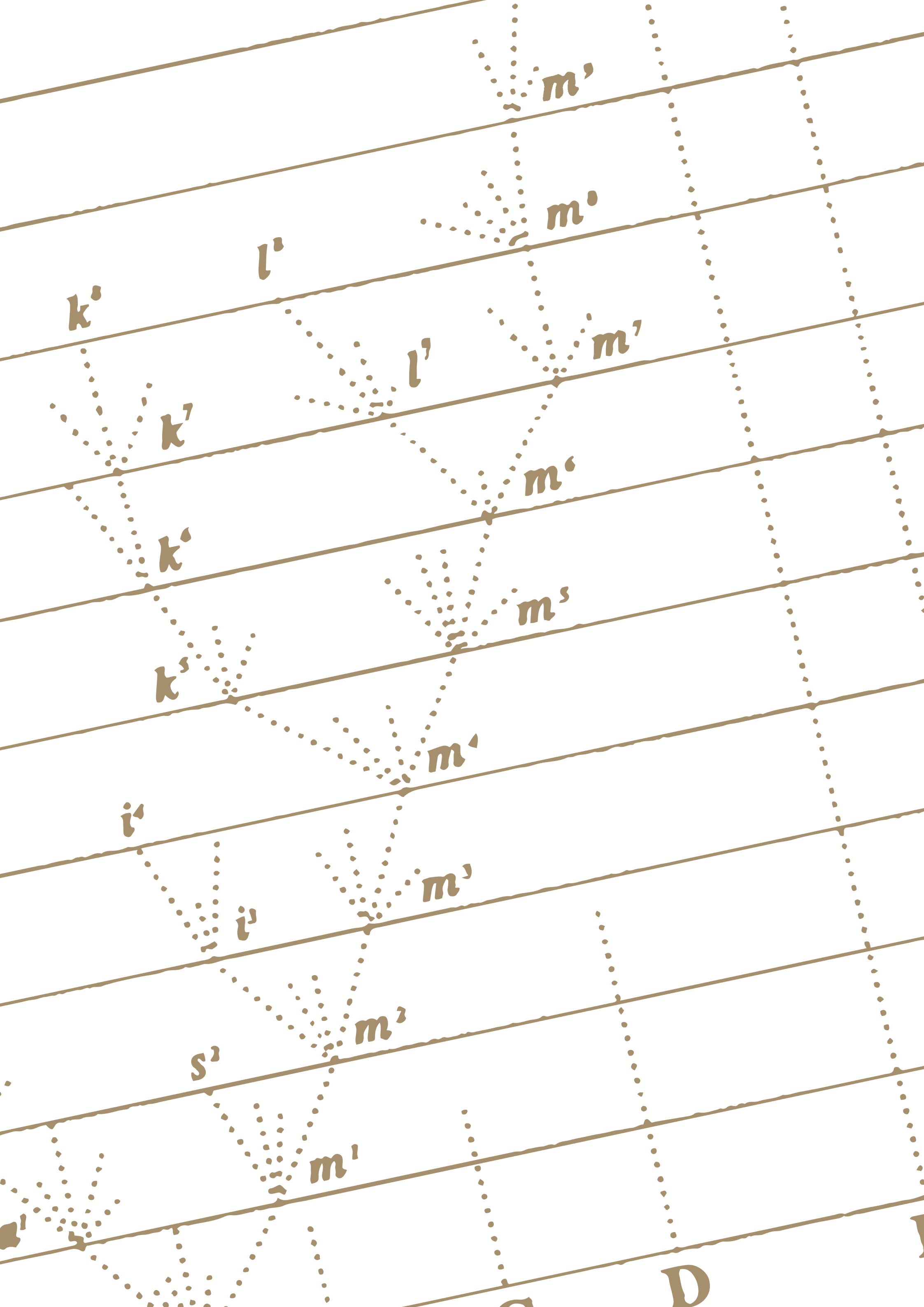
Barolo, Torlasco, Piedmont, Italy, 2017

Croft Quinta da Roeda, Portugal, 2004

RHC.

(v) vegetarian (ve) vegan

A discretionary service charge of 12.5% will be added to your bill. All prices include VAT. Food allergies and intolerances: please speak to a member of staff about your requirements.
Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free.
Please note game may contain shot and fish may contain bones. All wines can be served in 125ml measures on request.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