

BÖKAN

UK SOURCED / EUROPEAN DINING

CHRISTMAS DINNER

3 COURSES + AMUSE BOUCHE

£79 per person

Amuse Bouche

STARTERS

Salmon tartare, avruga caviar , melba toast

Chestnut soup, cured pork cheek, crouton

Crispy organic egg, pumpkin jelly & seeds, radicchio salad (v)

Crab meat, cannelloni daikon, peppermint jelly

Pate en crouete, wild boar & foie gras, quince marmalade

MAIN COURSE

Josper grilled wild duck breast, rainbow beetroot salt baked, port wine & cranberry sauce

Slow cooked beef cheek, miso & sumac gnocchi, shiso tempura

Wild mushroom risotto, watercress emulsion, Ragstone cheese

Seared wild bass, confit leek, turmeric emulsion

Steamed halibut, burnt orange puree, homemade garganelli pasta, roasted cauliflower

DESSERT

Selection of artisan cheeses from Paxton & Whitfield, quince & pear chutney, crackers

Christmas tree, choco-clementine mousse, Grand-Marnier sorbet

Christmas log pudding, hazelnut ice cream

Caramelised tart Tatin, Granny Smith sorbet

Selection of homemade ice cream and sorbet

Served from 12:30 to 14:30 (last order) on Fridays, Saturdays, Sundays and Bank Holiday. Bottomless Prosecco is available for 1,5 hours from time of reservation.

Any additional drinks will be charged on consumption and added to your final bill.

All prices are in pounds Sterling and inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. Meat weights are approximate uncooked weights.

(v) Suitable for vegetarians. Fish dishes may contain bones or shells.

Food allergies and intolerances: Please speak to our staff if you suffer from an allergy or intolerance or would like more information on dish ingredients and allergens.