

Bingham

CHRISTMAS EVE LUNCH MENU

TUESDAY 24TH DECEMBER

CHRISTMAS EVE LUNCH

2 COURSES FOR £37

3 COURSES FOR £45

WINE PAIRING £15

We want to offer you the best service so please let us know of any dietary requirements you may have.

A discretionary 12.5% service charge is added to your final bill which is shared among all employees because we operate under the code of best practice of service charges.

CHRISTMAS EVE LUNCH

BEETROOT TARTARE

shaved chestnut, red vein sorrel, pine fir oil

SMOKED HADDOCK RISOTTO

cauliflower, sprout tops, chives, soft Bath cheese

CONFIT DUCK RILLETE

spiced orange chutney, cranberries, baby watercress, toasted brioche

TURNIP FONDANT

roasted cabbage heart, burnt apple puree, turnip leaves, pomegranate dressing

LIGHTLY SALTED COD

white onion puree, roasted roscoff onion, onion dashi, puffed rice, sea weed oil

GUINEA FOWL BREAST

parsnip, honey spiced prunes, savoy cabbage, bread sauce, Madeira jus

EGG CUSTARD CREME BRULEE

shortbread biscuit, nutmeg ice cream

CHOCOLATE MOUSSE

spiced blackberries, dehydrated sponge, sorrel oil, crème fraîche sorbet

CHRISTMAS PUDDING PARFAIT

muscovado meringue, cranberry puree, gingerbread ice cream