



Bingham

CHRISTMAS EVE CHEF'S MENU

5 COURSES FOR £55

WINE PAIRING £50

CHRISTMAS EVE CHEF'S MENU

MUSHROOM FOAM

Parmesan custard, garlic crisps

BEETROOT TARTARE

shaved chestnut, red vein sorrel, pine fir oil

SMOKED HADDOCK RISOTTO

cauliflower, sprout tops, chives, soft Bath cheese

GUINEA FOWL BREAST

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

SPICED APPLE GRANITA

Granny Smith apple sorbet

CHRISTMAS PUDDING PARFAIT

*muscovado meringue, cranberry puree, gingerbread ice
cream*

This is a sample menu and dishes may vary on the day.

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.