

BÖKAN

UK SOURCED / EUROPEAN DINING

CHRISTMAS BRUNCH MENU

3 COURSES + Bottomless Prosecco

£79 per person

Amuse Bouche

STARTERS

Salmon tartare, caviar, melba toast

Chestnut soup, lardo di Colonnata bonbon, Jerusalem artichoke

Organic Scotch egg, black truffle & Cornish Kern

Crab meat, cannelloni daikon, vanilla dressing

Pâté en croûte, wild boar & foie gras, mulled wine chutney

MAIN COURSE

Honey roasted ham, pumpkin & sage mash

Rhug Estate lamb cutlet, miso & sumac gnocchi, shiso tempura

Potato & celeriac millefeuille, Reblochon foam, winter black truffle

Seared wild bass, confit leek, turmeric emulsion

Grilled sole, meuniere sauce, couscous cauliflower

DESSERT

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

Baked Himalaya, Granny Smith sorbet

Christmas log pudding, butterscotch ice cream

Clementine tart, flamed meringue

Selection of homemade ice cream & sorbet

Served from 12:30 to 14:30 (last order) on 25th of December only. 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.