



NO. FIFTY  
CHEYNE

*Lunch Sharing Menu*

*Homemade olive focaccia with Parmesan and tomato grissini*

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*Beef carpaccio with herb pesto, pickled shimeji mushroom and kohlrabi with truffle celeriac remoulade and crispy potato straws and Pecorino cheese*

*Salad of beetroot, carrot and butternut squash, pickled pear with apple and balsamic dressing, whipped goats curd*

*Warm smoked salmon with crème fraîche, baby potato salad and quince purée with pickled cucumber and dill jellies*

*Roasted scallops with butternut squash purée, foraged mushrooms and Parmesan sauce with amaretti and sage crumble*

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*Roasted breast of bronze turkey with sausage and sage stuffing maple roasted parsnips, celeriac purée, golden pigs in blankets and boulangère potatoes with Brussel sprouts, cranberry sauce and bread sauce*

*Fillet of wild seabass with lobster, saffron and piperade risotto, seashore vegetables*

*Hand stretched pappardelle with Brussel sprouts, squash and herb pesto, turnip top leaves and Parmesan sauce*

*Grilled prime rib of beef with marmite and Guinness butter and blackcurrant shallot*

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*Hot Christmas pudding with quince jam and white chocolate brandy sauce*

*Chocolate brownie with salted caramel ganache, candied popcorn and clotted cream ice cream*

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*Petit Fours*

**£49 per person**

**SHARING CHEESEBOARD** (Suitable for 10 people)

*Three of our selection of fine cheeses with crackers and chutney - £48 supplement*

*Five of our selection of fine cheeses with crackers and chutney - £64 supplement*