



NO. FIFTY
CHEYNE

Set Menu - 3 courses
Individually Plated

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*
*Warm smoked salmon with crème fraîche, baby potato salad and quince purée
with pickled cucumber and dill jellies*
*Salad of beetroot, carrot and butternut squash,
pickled pear with apple and balsamic dressing, whipped goats curd*

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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 Dexter beef with truffle creamed potatoes and spinach, braised shallot and
wild mushrooms with smoked bone marrow sauce (£5 supplement)*
Fillet of wild sea bass with lobster, saffron and piperade risotto, seashore vegetables
*Hand stretched pappardelle with Brussel sprouts, squash and herb pesto,
turnip top leaves and Parmesan sauce*

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Pink Lady apple tart tatin with Sauternes caramel and vanilla ice cream
Hot Christmas pudding with quince jam and white chocolate brandy sauce
Chocolate Fondant with salted caramel sauce, candied popcorn and clotted cream ice cream

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Petit Fours

£85 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