

# TWIXMAS

## LUNCH & DINNER

### STARTERS

TWICE COOKED LOBSTER SOUFFLÉ  
*espuma*

OXTAIL RAVIOLI  
*spinach, veal jus, parmesan flakes*

SMOKED SALMON CARVED FROM THE TROLLEY  
*aberdeen smoked - capers, shallots, dill, brown bread*

SPICED CARROT & LENTIL SOUP (ve)  
*cress, chesnuts, olive oil*

ROASTED BEETROOT SALAD (v)  
*goat's cheese curd, walnuts, mandarin segments, wild rocket*

### MAIN COURSES

CHICKEN SUPREME  
*truffle mash, braised baby gem, morel sauce*

PAN-FRIED FILLET OF COD  
*curly kale, seafood & tomato potage*

DOVER SOLE (£20.00 supp)  
*sautéed spinach, ratte potatoes, brown shrimp, lilliput capers & beurre noisette*

SURREY FARMED FILLET OF BEEF (£10.00 supp)  
*carrot purée, potato fondant, black trumpets, purple sprouting broccoli, bordelaise jus*

PUY LENTIL DAHL (ve)  
*crispy kale, coconut yoghurt, tamarind sauce, sweet potato purée*

### SIDE DISHES

£6.00

SPINACH (ve)  
*steamed*

SAUTÉED POTATOES (ve)  
*ratte, olive oil*

SALAD (ve)  
*mixed leaf, french dressing*

GREEN BEANS (ve)  
*olive oil*

BROCCOLI (ve)  
*tenderstem, olive oil*

CHIPS (ve)  
*triple cooked*

(v) Vegetarian (ve) Vegan

## BRITISH CHEESE

**FOUR CHEESES** (£6 supp) (v)  
*celery, apricot butter, pear & apple chutney*

**LINCOLNSHIRE POACHER**  
*oak smoked, alford*

**BLUE STILTON**  
*blue veined, clawson*

**MAIDA VALE**  
*semi soft, IPA washed, guernsey*

**SINODUN HILL**  
*soft, goats milk, oxfordshire*

*or*

## DESSERTS & PUDDINGS

**POACHED PEAR** (v)  
*cinnamon & chocolate crumble, walnuts,  
caramel ice cream*

**SNOWMAN** (v)  
*white chocolate & almond nougat parfait,  
coconut dacquoise, desiccated coconut snow*

**APPLE TART** (v)  
*vanilla ice cream*

**CLASSIC CRÈME BRÛLÉE** (v)  
*shortbread biscuit*

*or*

## HOMEMADE ICE CREAMS & SORBETS

**ICE CREAM** (v)  
*pistachio, vanilla, chocolate, coffee*

**SORBETS** (ve)  
*lemon, blackcurrant, elderflower*

**£55.00** (*three courses*)

## PORT & DESSERT WINE

**TOKAJI** (125ml) **£15.00**  
*aszu 5 puttonyos, bene pincszet, hungary*

**LES DERNIERES GRIVES PETIT MANSENG** (125ml) **£9.50**

**CHURCHILLS CRUSTED PORT** (100ml) **£12.00**

## COCKTAILS

**ESPRESSO MARTINI** **£14.50**  
*vodka, kahlua, gomme syrup*

**LIQUEUR COFFEE** **£13.50**  
*whisky, amaretto, baileys, cointreau, tia maria, cognac*