

# 116

AT THE ATHENAEUM

## Set Menu

### Starters

Roasted chicken & chestnut soup, Paris mushroom, English mushroom toast

Treacle cured salmon, lemongrass & ginger puree, mustard leaf, radish and sesame

Crispy Golden Cross goats' cheese, apple & beetroot puree, frisee, grain mustard <sup>(V)</sup>

### Main Courses

Cod, braised roscoff onion, pearl barley, chanterelles, parsley & garlic, broth

Braised ox cheek, mustard mash, sautéed black cabbage, crispy onions

Wild mushroom risotto, winter truffle, wood sorrel <sup>(V)</sup>

### Desserts

Classic Christmas pudding, brandy butter, orange custard

Pecan tart, bourbon cream, stem ginger ice cream

British cheeses, crackers, chutney, grapes and celery

**£25 for two courses**

**£29.50 for three courses**

Executive Chef Ian Howard

Please inform us of any allergy or dietary requirement so we may assist you.  
A discretionary 12.5% service charge will be added to your bill. All prices include VAT