

116

AT THE ATHENAEUM

FESTIVE SET MENU

Butternut Squash, Mushroom & Chestnut Soup ^{(VG) (G/F)}

Roasted Carrot Salad, Lime, Chilli, Smoked Almonds, Molasses Dressing ^(VG)

Treacle Cured Salmon, Lemongrass & Ginger Puree, Mustard Leaf, Radish & Sesame ^(G/F)

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Sea Bream, Crushed Celeriac & Almond, Baby Spinach, Tarragon <sup>(G/F)</sup>

Braised Ox cheek, Mustard Mash, Sautéed Black Cabbage, Crispy Onions

Wild Mushroom Risotto, Winter Truffle, Wood Sorrel <sup>(V)(\*VG)G/F)</sup>

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Classic Christmas pudding, brandy butter, orange custard ^(*G/F)

Mango Yule log

British Cheese Selection

Supplement £5

Two Courses £25

Three Courses £29.50

Executive Chef Ian Howard / Restaurant Manager Paul Barnett

Please inform us of any allergies or dietary requirements so that we may assist you.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT
(V) Vegetarian, (VG) Vegan, (*VG) Vegan on request, (G/F) Gluten-Free, (*G/F) Gluten-Free on request