

# 116

AT THE ATHENAEUM

## FESTIVE SET MENU

Butternut Squash, Mushroom & Chestnut Soup <sup>(VG) (G/F)</sup>

Roasted Carrot Salad, Lime, Chilli, Smoked Almonds, Molasses Dressing <sup>(VG)</sup>

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

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

Braised Beef Cheek & Shin  
, 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 <sup>(\*G/F)</sup>

Mango Yule log

British Cheese Selection  
*Supplement £5*

Two Courses £28

Three Courses £33

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