

116

AT THE ATHENAEUM

FESTIVE TASTING MENU

Butternut Squash, Mushroom & Chestnut Soup

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Treacle Cured Salmon, Lemongrass & Ginger Puree,  
Mustard Leaf, Radish & Sesame

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

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Chocolate & Orange Mousse,  
Mandarin Sorbet

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Baron Bigod Cheese,
Crackers, Chutney, Grapes, Celery

£45 per person

£85 per person including wine flight

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

116

AT THE ATHENAEUM

FESTIVE VEGAN TASTING MENU

Butternut Squash, Mushroom & Chestnut Soup

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Roasted Carrot Salad,  
Lime, Chilli, Smoked Almonds, Molasses Dressing

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Wild Mushroom Risotto,
Winter Truffle & Wood Sorrel

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Chocolate & Orange Mousse,  
Mandarin Sorbet

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Vegan Cheese,
Crackers, Chutney, Grapes, Celery

£40 per person

£80 per person including wine flight

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

116

AT THE ATHENAEUM

FESTIVE VEGETARIAN TASTING MENU

Butternut Squash, Mushroom & Chestnut Soup

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Roasted Carrot Salad,  
Lime, Chilli, Smoked Almonds, Molasses Dressing

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Wild Mushroom Risotto,
Winter Truffle & Wood Sorrel

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Chocolate & Orange Mousse,  
Mandarin Sorbet

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Stinking Bishop Cheese,
Crackers, Chutney, Grapes, Celery

£40 per person

£80 per person including wine flight

Executive Chef Ian Howard / Restaurant Manager Paul Barnett
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A discretionary 12.5% service charge will be added to your bill. All prices include VAT