



THE
A V I A R Y
Christmas
FESTIVE
SET MENU

TO START

Soup Du Jour (V. VE Opt & GFA)

Please ask your server for today's flavour.

Brie & Spiced Fig Bruschetta (V. VE Opt & GFA)

Melted Brie, mulled wine infused fig compote, fresh figs, flaked almonds, honey.

Prawn Cocktail (GFA)

Baby gem, Atlantic Greenland prawns, Marie rose, Avocado, Mango, chillies and red onion salsa, Ciabatta

Ham hock terrine (GFA)

Pistachio Ham hock terrine, toasted brioche, celeriac remoulade, raisin puree.

Beetroot gravadlax (GFA)

Beetroot cured salmon, horseradish creme fraiche, avocado, radish, crostini

Duck liver Parfait (GFA)

Duck liver parfait, porcini crumb, green peppercorn chantilly, confit onion puree

TO FOLLOW

Roast Turkey (GFA)

Traditional Sunday Roast with all trimmings, Yorkshire pudding seasonal veg, duck fat roast potatoes, sage and onion stuffing and house made gravy.

Pan seared Duck Breast (GF)

Duck breast, fondant sweet potato, celeriac puree, braised red cabbage, spiced duck jus.

Braised Featherblade Bourguignon (GFA)

bourguignon, horseradish mash, glazed carrots

Crispy skin Sea bass (GF)

Seaweed new potatoes, broccolini and roasted red pepper velouté, crispy carrot shoestrings.

Celeriac Steak, Mushroom & Truffle (V. VE Opt, GF)

Red Lentils, Garlic Mushrooms, Caramelized walnuts and cranberries, Chestnut shavings, Butternut Puree.

Wild mushroom Risotto (V. VE Opt, GF)

Risotto, mixed wild mushroom, porcini crumb, crispy sage, truffled crème fraiche.

MONDAY TO FRIDAY : LUNCH

2 COURSE : £29.00 & 3 COURSE : £35.00

MONDAY TO THURSDAY : DINNER

2 COURSE : £33.00 & 3 COURSE : £40.00

