

FITZ'S

BRASSERIE

CHRISTMAS DAY

Includes a glass of Champagne on arrival

CANAPÉS

Mushroom Duxelles, red current, Tête de Moine (v)
Caramelised onion brioche, whipped truffle butter

STARTERS

Glazed parsnip velouté, parsnip crisp (ve)
Sloe gin cured salmon gravadlax, celeriac remoulade, rye crisps
Venison tartare, confit egg yolk, juniper & cranberry gel, crispy brik pastry
Pulled duck croquette, pistachio crumb, plum purée, bitter leaf salad
Foraged mushrooms parfait, bitter chocolate soil, madeira, red current

MAINS

Roasted turkey ballotine, classic garnish, stuffing, red wine jus
Braised feather blade of beef, silver skin onion, lardons, celeriac puree, port jus
Pan fried turbot, braised leeks, clams, white tomato & truffle emulsion
Poached lobster tail, orzo, shellfish reduction, yuzu gel
Compressed root vegetable terrine, carrot purée,
forest mushrooms, shaved truffle (ve)

DESSERTS

Chestnut & gingerbread cheesecake, honey glazed chestnuts, whisky chantilly (v)
Panettone bread & butter pudding, Madagascan vanilla bean ice cream (v)
Orange & treacle sponge cake, spiced custard (v)
Dark chocolate tart, red current sorbet (ve)
Tea, coffee & petit fours
Five courses | **£195 per person**

(v) = vegetarian | (ve) = vegan | (ve)** = vegan option available. Adults need around 2,000kcal a day. Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill which goes directly to our team.

