

FITZ'S

BRASSERIE

FESTIVE SET MENU

STARTERS

Charred pumpkin, braised puy lentil, baby potato,
bitter leaves, grain mustard dressing (ve)

Spiced carrot & sweet potato soup, coconut cream, spiced savarin (v)(ve)**

Grilled octopus & baby squid, red pepper rouille, jalapeno emulsion

Buffalo burrata, imam bayıldı, aubergine pureé, focaccia (v)

MAINS

Panfried Gressingham duck breast, pulled duck croquette,
cavolo Nero, plum & ginger chutney

Handpicked white crab, linguine nero, shellfish bisque

Loin of Buckinghamshire fallow venison, braised red cabbage,
wild mushrooms, lardons, blackberry jus

Miso-marinated crispy cauliflower, Romanesco & butter bean hummus (ve)

DESSERTS

Traditional Christmas pudding, red currant, brandy custard (V)

Dark chocolate & hazelnut blancmange, malt ice-cream, tuile

Sticky toffee pudding, Cornish clotted cream, toffee sauce (v)

Lemon posset, orange clear jelly, fresh orange segment,
meringue & glass tulie (ve)

British cheese selection, toasted fruit bread,
apple & cider brandy chutney, celery, grapes, crackers

Two courses **£55** | Three courses | **£65**

(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.

