

KUMQUAT

CHRISTMAS GROUP DINING

FOR PARTIES OF 6 OR MORE

BOLD ASIAN FLAVOURS • MODERN EUROPEAN TECHNIQUE • RELAXED DINING

THREE COURSES £49 PER PERSON

STARTERS

Roasted carrots

miso, black garlic, sesame, pickled ginger & gochujang GF V

Vietnamese poached chicken

soft egg, pickled cucumber & sesame crumb

Thai spiced prawns

coconut curd, mango & stem ginger GF

MAINS

Roast turkey tournedo

chestnut, sage & onion stuffing, bacon & pork pastry roll, cranberry & kumquat, bread sauce, roast turkey jus

Chalk stream trout

roasted winter mushrooms, glazed turnips, shellfish dashi GF

Slow-cooked pork belly

Korean barbecue sauce, kimchi & shiso GF

Salt-baked celeriac

garlic & chive potato, smoked tofu, black bean & Sichuan chilli V

FOR THE TABLE

Crisp roast potatoes & seasonal vegetables

Included with the main course and served for the table to share.

DESSERTS

Jasmine-poached pear

coconut ice cream, ginger & pear granola GF V

Dark chocolate

miso caramel, sesame praline, kumquat & clotted cream

Baked yuzu cheesecake

poached pear, crystallised ginger & shiso

GF Gluten Free | V Vegan

Please advise us of any allergies or dietary needs before ordering.
While we take every care, our kitchen cannot guarantee allergen-free dishes.
A discretionary 12.5% service charge will be added to your bill.