

FESTIVE PRIVATE DINING MENU

3 COURSES £85

STARTERS

BEEF TARTARE

truffle mayo, spring onion, chives and olives crostini

WILD MUSHROOM CROQUETTES

chilli jam, tarragon mayo (v)

SCALLOPS SASHIMI

plum, radicchio, orange and fennel salad, orange dressing

BETROOT CURED SALMON

avocado puree, fennel, orange, herbs oil

MAINS

PAN SEARED SALMON

confit tomatoes, heritage carrots, dill beurre blanc

TURKEY

glazed baby carrots, parsnip puree, winter greens, turkey jus

BEEF FILLET

celeriac puree, cavolo nero, roasted shallots, red wine jus

PUMPKIN RISOTTO

roasted squash, aged parmesan velouté, herb oil (v)

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

brandy sauce (v)

VEGAN CHOCOLATE RASPBERRY TART

raspberry sorbet (pb)

PEAR TARTE-TATIN

vanilla ice cream (v)

DARK CHOCOLATE MARQUISE

blood orange sorbet (v)

BRITISH CHEESEBOARD

apple and raisin chutney, crackers
(+£10 supplement)

Tea, coffee, mince pies included

(v) represents vegetarian, (pb) represents plant-based. For further dietary requirements and food allergies, please ask a member of our team for assistance. 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.

H A N S'
BAR & GRILL