ANGLER

Christmas Day Menu 2014

12.00-14.30

Cornish crab soup, fried oyster with rouille

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Seared home smoked salmon, horseradish purée, warm blini, pickled cucumber

Ballotine of quail and foie gras, prunes d'Agen, balsamic glazed celeriac

Red wine poached pear, Fourmé d'ambert, candied walnuts, bitter leaves

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Lobster gnocchi, artichokes, lemon thyme

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Roast Norfolk bronze turkey, chestnut and sage stuffing, creamed parsnip, Brussels sprouts

Risotto of artichoke, pickled girolles, chestnuts, aged port dressing

Fillet of halibut, saffron braised potatoes, sea vegetables, bouillabaisse sauce

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Traditional Christmas pudding, brandy sauce

Chocolate fondant, pistachio ice cream

Artisan cheese selection, fig jelly

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Petit fours

£95.00

Prices include VAT at 20%.
A discretionary 12.5% service charge will be added to your total bill.
Please inform your waiter for any allergies or dietary requirements.