



THE PHENE

— SW3 —

Christmas 2018
Set Menu

£39 per person

ve Jerusalem artichoke soup, crispy sage, truffle oil

ve Mushroom, leek & chestnut tart, heritage carrot slaw, Brussels sprouts

gf Hot-smoked trout, Exmoor caviar, roasted beets, chive cream

Game terrine, spiced blackberries, toasted sourdough

English Rose free-range bronze turkey, sage & onion stuffing, pig in blanket, roast potatoes, sprouts, parsnips, carrots, bread sauce & gravy

gf Roast venison loin, braised red cabbage, pumpkin, huntsman sauce, redcurrants

ve gf Whole baked cauliflower, tahini, pomegranate, sesame & all the trimmings

gf Fillet of seabass, fondant potato, winter spiced turnip puree, turnip tops

gf Confit duck leg, marmalade glaze, cassoulet, buttered chard

ve Pecan pie, maple syrup ice-cream

v gf Cognac crème brûlée

v Dark chocolate & salted caramel tart, crème fraiche sorbet

Christmas Pudding, vanilla custard

British cheese board, fig chutney & oatcakes

A discretionary 12.5% service charge will be added to your bill.
Full allergen information is available
GF = Gluten Ingredient Free V = Vegetarian VE= Vegan

