



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

Portobello & chestnut mushroom wellington, 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

