

## FESTIVE PRE-THEATRE

## **STARTERS**

DORSET CRAB SALAD Seaweed cracker, lemon, sea purslane

MOSAIC OF CHICKEN, LEEK AND TROMPETTES Clemetine compote, soft treacle roll

JERUSALEM ARTICHOKE VELOUTÉ Rosemary cream, roasted chestnut (vegan)

## **MAINS**

SEARED HALIBUT Glazed salsify, cèpes, young spinach

GLAZED CELERIAC Roasted celeriac purée, pickled walnut, apple

JUNIPER CRUSTED HIGHLAND VENISON LOIN Braised shoulder rösti, beetroot, blackberry

## **DESSERTS**

CORNISH CHOCOLATE AND EARL GREY OPERA GÂTEAUX
Bergamot ice cream

KAROLYN'S BRÛLÉE Mulled wine poached pear, port ice cream

PISTACHIO AND POLENTA CAKE Rooftop honey, vanilla custard

Two courses 44 per person | Three courses 52 per person