

The
PEAR & OLIVE
Restaurant

Christmas Menu £65 per person

Sourdough Bread with Cultured Butter

Starters

Sole Gin Cured Salmon

horseradish mousse, pickled turnip, blini

or

Lobster Bisque

cognac cream, aged parmesan crouton, chive & lobster oil

or

Smoked Magret de Canard

celeriac carpaccio, hazelnut dressing, fresh thyme

Mains

Stuffed Turkey Breast with Pork & Sage Stuffing

pommes sarladaises, glazed carrot, bread sauce, jus gras

or

Cod en Papillote

vegetable escabeche with bouillabaisse

or

Roasted Fallow Deer

venison pommes boulangère, braised chicory & orange, sauce grand veneur

Sides

Brussels Sprouts with Pancetta

Braised Red Cabbage with Fresh Cranberries

Please advise our staff of any dietary requirements or any allergies before ordering.

We add a discretionary 12.5% service charge to your final bill.

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Desserts

Homemade Christmas Pudding

brandy crème anglaise with vanilla ice-cream

or

Dark Chocolate & Earl Grey Ganache

honeycomb, clementine gel, sea buckthorn sorbet

or

Apple Tarte Tatin

to share

baked white chocolate, crème fraîche ice-cream

Add a Cheese Course

supplement £16 per plate

Baron Bigod, Roquefort, Comté

quince pâte de fruit, spiced chutney, sourdough crackers

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