

STARTERS

BEETROOT INFUSED SMOKED SALMON ^(GFO)

Fennel & chicory salad, rye toast, served with dill crème fraiche

HONEY MUSTARD HAM HOCK TERRINE ^(GFO)

With pickled carrot, sauerkraut and pickles, accompanied by rye toast

BLACK FOREST HAM & BURRATA ^(GF)

Walnut and balsamic glaze, garnished with pear and cress

CARAMELISED ONION & ROASTED BUTTERNUT TARTLET ^(VG)

Crumbled feta and pesto tartlet, finished with toasted pine nut salad

SPICED CAULIFLOWER SOUP ^{(GFO) (VG)}

Garnished with toasted pine nuts served with warm bread

MAINS

TRADITIONAL CHRISTMAS TURKEY ^(GFO) OR BUTTERNUT ROAST ^(VG)

With all the trimmings: honey-roasted parsnips, glazed carrots, braised red cabbage, rosemary & garlic roasted potatoes, sage & onion stuffing, mini brat in blanket, and lashings of cranberry gravy

CONFIT DUCK LEG WITH BRATKARTOFFELN ^(GF)

Served with crispy pan fried potatoes, tenderstem broccoli, and peppercorn sauce

PAN-SEARED COD & MUSSEL MADRAS BROTH ^(GF)

Mussels cooked with leeks, samphire, and a white wine madras broth, served with your choice of truffle fries or creamy mash

FESTIVE TAGINE ^{(GFO) (VG)}

Roasted courgette, aubergine, yellow peppers, tomatoes, olives, onions, garlic, and basil, topped with crumbled vegan feta and baked. Served with toasted bread

THE FESTIVE BRAT IN BLANKETS ^{(GFO) (VO)}

XXL bratwurst wrapped in streaky bacon, in a soft brioche roll with melted brie, honey mustard sauce, and crispy onions. Served with sauerkraut, pickles, skin-on fries, and a pot of cranberry sauce for dipping

DESSERTS

CLEMENTINE & PROSECCO TORTE ^{(GF) (VG)}

ginger crumb base with a layer of prosecco and clementine cream filling, finished with a marble glaze

SALTED CARAMEL PROFITEROLES ^(V)

Filled with brandy crème chantilly, dark chocolate sauce, dusted with icing sugar, and garnished with raspberries and mint

CLASSIC MOHNSTRUDEL ^(V)

German poppy seed strudel, served with brandy crème chantilly

THE KAPITAL CHEESE BOARD ^(V)

Yorkshire blue, creamy French brie, smoked applewood cheddar, served with artisan crackers, fresh fruit, and nuts

2 COURSES
£29.95

3 COURSES
£35.50

FESTIVE SET MENU

