



PLATEAU
RESTAURANT

FESTIVE SET MENU

STARTERS

SEAWEED CURED SALMON, CUCUMBER, HORSERADISH & dill
TERRINE DE CAMPAGNE, pistachio, fig PRESERVE, SOUR DOUGH TOAST
CEP MUSHROOM VELOUTÉ, WINTER TRUFFLE PANCRÛTATA (V)

MAINS

PAN ROASTED COD, JERUSALEM ARTICHOKE PURÉE, COCO BEANS, CAVIAR BEURRE BLANC
Slow BRAISED BEEF CHEEK, SMOKED POMMES PUREE, CELERIAC, MADEIRA SAUCE
Stuffed BRONZE TURKEY ballotine, VARIEGATED KALE, MAPLE GLAZED ROOT VEGETABLES, TURKEY JUS (£5 SUPPLEMENT)
HARISSA ROASTED CAULIFLOWER, COCONUT DHAL, CAPER RAISIN PURÉE, SPICED DUKKHA (VG)

DESSERTS

DARK CHOCOLATE CREMEUX, SESAME, RASPBERRY SORBET (V)
TRADITIONAL CHRISTMAS PUDDING, BRANDY CRÈME ANGLAISE (V)
CLASSIC CRÈME BRÛLÉE (V)
SELECTION OF 4 CHEESES (£5 SUPPLEMENT)

3 COURSES FOR £48.00 / VEGETARIAN 3 COURSES FOR £35.00

Monday to Friday

LUNCH: 12.00 – 14.30 / DINNER: 17.30 – 20.00

Saturday

DINNER: 17.30 – 20.00

All prices are inclusive of VAT.
A discretionary 13.5% service charge will be added to your bill
Please be aware that some dishes may contain nut traces.
If you have any specific allergies, please inform a manager immediately.