

EST. ——— The ——— XVI

# RUNNING • HORSES •

## *Festive Menu*

£35 three courses

### *Starters*

Celeriac Velouté, Chive Cream  
Roasted Chestnuts and Celeriac Crisps **V, VGA, GF**

Cured and Flamed Mackerel, Pickled Baby Turnip,  
Caramelised Apple, Smoked Dashi Broth **GF**

Beetroot Cured Salmon, Cucumber,  
Orange and Walnut Salad, Salmon Caviar **VG, V, GF**

Chicken Liver Parfait, Winter Pear Homemade Chutney,  
Toasted Brioche, Pickled Mustard Seeds **GFA**

Salad of Goats Cheese Mousse, Caramelised Pear, Walnut, Endive **GF, V**

### *Mains*

Glazed Slow Cooked Pork Belly, Salsify,  
Parsnip Puree, Pig Trotter Jus **GF**

Salt Baked Celeriac and Wild Mushroom, Pearl Barley,  
Celeriac Crisp, Truffle Oil, Toasted Pine Nuts **V, VGA**

Ballotine of Turkey Wrapped in Parma Ham, Turkey Leg Fritter,  
Goose Fat Potatoes, Creamed Leeks, Honey Glazed Carrots, Gravy **GF**

Poached Halibut, Jerusalem Artichoke,  
White Coco Beans, Red Wine Jus, Nasturtium **GF**

250g Black Angus Ribeye, Tomato, Mushroom and Chips  
Choice of Bearnaise, Peppercorn or Garlic & Parsley Butter + £8

### *Desserts*

Christmas Pudding with Brandy Custard and Clementine

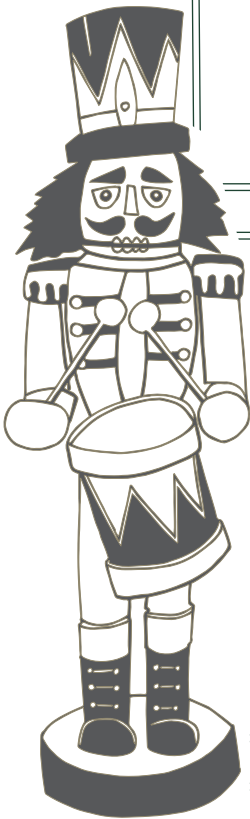
Pavlova, Filled With Pastry Cream & Chantilly, Winter Berrie Compote **GF**

Chocolate Ganache, Rum and Rasin, Burnt White Chocolate Soil **GF**

Sticky Toffee, Sea Salt Caramel Ice Cream

Cheese Board + £5

**V = VEGETARIAN | VG = VEGAN | VGA = VEGAN AVAILABLE  
GF = GLUTEN FREE | DF = DAIRY FREE**



Please see your server for any dietary or allergen information. All dishes may contain traces of nuts.  
12.5% optional service charge will be added to your bill.

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## *Christmas Day*

£85 per person

### *Amuse Bouche*

Wild Mushroom, Gruyere and Roasted Garlic  
Tumble Weed, Truffle Pesto **GF, V**  
or Pulled Pig Cheek Bon Bon, Saffron Aioli

### *Starters*

Celeriac & Truffle Velouté,  
Slow Cooked Leghorn Egg,  
Crispy Hens Nest, Egg Bottarga **GF, V, VGA**

Venison Tartare, Smoked Egg Yolk, Puffed  
Charcoal Tapioca Cracker, Hazelnut Oil **GF**

Smoked Salmon Mousse, Salmon Roe,  
Cucumber, Dill Yoghurt, Crispy Capers **GF**

Chicken Liver & Duck Parfait with  
Fig Chutney & Toasted Brioche **GFA**

### *Mains*

Turkey Breast, Pork and Turkey Leg Wellington,  
Homemade Cranberry Sauce  
and Chestnut Puree, Pigs in Blankets

Wild Mushroom, Celeriac, Kale & Walnut  
Pithivier with Pomme Puree, Winter Cabbage **V**

Pan Fried Turbot, Cornish Crab Bon Bon,  
Champagne and Caviar Sabayon,  
Wilted Buttered Spinach **GF**

Roasted Fillet of Angus Beef,  
Ox Cheek Dauphinoise, Port Shallots,  
Celeriac Cream, Red Wine Jus **GF**

### *Sides & Accompaniments ALL GF*

*Roast Rosemary and Garlic Potatoes,  
Glazed Sprouts & Chestnuts, Honey-Roasted Root  
Vegetables, Bread Sauce, Cranberry Sauce*

### *Palette Cleanser*

Cucumber & Yuzu Sorbet **VG, GF**

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### *Dessert*

Porcelain Chocolate Ganache, Burnt White  
Chocolate Crumb, Rum & Raisin, Hazelnut **GF, V**

Braddock White Duck Egg  
Custard Tart, Caramelised Bananas,  
Your Choice of Ice Cream **V**

Flamed Pavlova, Filled with Pastry Cream  
and Winter Fruits, Champagne Sorbet **GF, V**

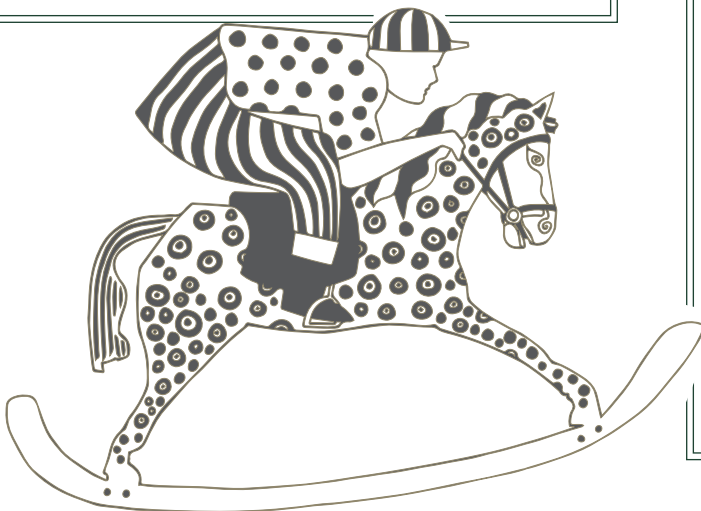
Traditional Christmas Pudding  
with Brandy Butter Sauce

### *Cheese Course*

Black Truffled Warm Baron Bigod, Winter  
Chutney, Homemade Guinness Treacle Bread **GFA**

### *Final*

Homemade Mince Pie, Clotted Cream **V**



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