

CHRISTMAS

# MEADOW

restaurant



**£35pp**



Taleggio & salumi croquettes, wild mushroom mayo  
Bergamont and Amalfi lemon cured salmon, sourdough blini, creme fraise

Warm beetroot, house-made vegan soft cheese, hazelnut crumble

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Pan roasted Sea Trout, celeriac fondant, lemon burre blanc  
Pumpkin and cobnut loaf, rainbow chard, wild mushroom vegan cream sauce

Confit duck leg, chestnut gratin, cavolo nero, port jus

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Panettone pudding with candied fig and bourbon vanilla cream  
Tiramisu

**£50pp**



La Latteria burrata, winter truffle  
Crab and Caviar blini with horseradish creme fraise  
Sirloin tartare, London sourdough

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Wild boar in chianti, polenta, caramelised apple, verdura, toasted almonds

Corn fed chicken supreme, truffle mousse, chestnut gratin, jus

Pan roasted Turbot, potato rosti, brown shrimp buree blanc

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Panettone pudding with candied fig and bourbon vanilla cream  
Tiramisu

