

5-Course Festive Menu

£95 Per Person

THE
LIBERTINE
THE ROYAL EXCHANGE

Amuse-Bouche

DUCK RILLETTTE

Toasted brioche, cornichons & fig chutney

CARAMELISED FIG, THYME & CHESTNUT TART **VE**

CRAB SALAD ON ENDIVE **GF**

Starters

CORNISH CRAB CROQUETTES

Lobster aioli, keta caviar, parsley oil

JERUSALEM ARTICHOKE SOUP

Truffle oil, roasted hazelnuts **VE/GF**

SCALLOP ST. JACQUES

Seared scallops, seaweed & garlic butter, parmesan crumb, avruga caviar

BEEF CARPACCIO

Thinly sliced seared beef fillet, truffled pine nut dressing, focaccia crumb, sun-dried tomato purée, aged parmesan

Mains

ROASTED NORFOLK TURKEY CROWN & ALL THE TRIMMINGS

Duck fat roast potatoes, pigs in blanket, braised red cabbage, glazed root vegetables, red wine gravy, cranberry & mulled spice sauce **GF***

ROASTED HALIBUT

Crayfish and saffron bisque, rope grown mussels, chantenay carrots, buttered greens

HAFOD CHEDDAR, CELERIAC & WILD MUSHROOM PITHIVIER

Rosemary roast potatoes, glazed root vegetables & red wine gravy **V/VE***

DRY-AGED SIRLOIN **300G**

Grilled Sirloin steak, tripled cooked chips, watercress & peppercorn sauce **GF**

Cheeseboard

ARTISAN CHEESE BOARD

A curated selection of artisanal cheeses by Neal's Yard, served with sticky fig chutney and crisp crackers

Desserts

CHRISTMAS PUDDING

Brandy plant cream & cranberry compote **VE/GF**

DARK DECADENT CHOCOLATE MOUSSE TORTE

Rich chocolate mousse with a white chocolate and cream centre, infused with whisky and coffee liqueur **V**

STICKY TOFFEE PUDDING

toffee sauce, & vanilla bean ice cream **V/GF**

BAKED CHEESECAKE

mulled winter berry compote **V/GF**

Canapés

£4 PER CANAPÉ | 4/6 CANAPÉS PER PERSON
MIN ORDER, 50 PER ITEM

Plant & Vegetarian

CHICKPEA & CAULIFLOWER BHAJI WITH MANGO CHUTNEY **VE**

BEETROOT & GOATS CHEESE CROUSTADE **V**

CARAMELISED FIG, THYME & CHESTNUT TART **VE**

PLANT SLIDERS **VE**

CAMEMBERT CROQUETTES & MULLED CRANBERRY SAUCE **V**

Meat

CHICKEN LOLLIPOPS WITH HOUSE HOT SAUCE **GF**

SAGE BUTTER GLAZED CHICKEN SKEWERS **GF**

BEEF SLIDERS

ROAST BEEF & HORSERADISH MINI-YORKSHIRE PUDDING

DUCK RILLET ON BRIOCHE CROUTE **GF**

Fish

SMOKED SCOTTISH SALMON BLINI

CRAB SALAD ON THE ENDIVE

BEER BATTERED HADDOCK GOJONS WITH TARTARE SAUCE

MONKFISH SCAMPI & LEMON AIOLI

PRAWN COCKTAIL CUPS **GF**

Sweet

DARK CHOCOLATE BROWNIE BITES **VE GF**

VANILLA CHEESECAKE

RASPBERRY PAVLOVA **V GF**

STRAWBERRY & CHANTILLY CREAM TART **V**

Signature Bowls

£8 PER BOWL | 3-4 BOWLS PER PERSON
MINIMUM ORDER: 50 PER BOWL

Plant & Vegetarian

PUMPKIN TORTELLINI, SAFFRON CREAM, ROASTED BUTTERNUT, PESTO OIL **VE**

WILD MUSHROOM, TARRAGON & BLACK TRUFFLE RISOTTO **VE GF**

ROOT VEGETABLE & PUY LENTIL COTTAGE PIE, SWEET POTATO MASH **VE GF**

WINTER HEIRLOOM TOMATO & BOCCONCINI MOZZARELLA SALAD **V GF**

Meat

LINCOLNSHIRE SAUSAGE, BUTTERY MASH & CARAMELISED RED ONION GRAVY

GRILLED PEPPERED BEEF STEAK, THICK CUT CHIPS & BEARNAISE SAUCE **GF**

BLACKENED CHICKEN, CREAMED CORN, MAPLE GLAZED BACON **GF**

CORNISH LAMB RUMP, BRAISED RED CABBAGE & ROSEMARY JUS **GF**

Fish

PRAWN COCKTAIL, AVOCADO & MARIE ROSE DRESSING **GF**

BEER BATTERED FISH & CHIPS, TARTARE SAUCE & MUSHY PEAS

FISH PIE **GF**

HERB CRUSTED SEABASS, CRISPY PARSLEY POTATOES & SAFFRON BISQUE **GF**

Sweet

CHOCOLATE BROWNIE & ICE-CREAM **V GF**

BAKED VANILLA CHEESECAKE & SUMMER BERRY COMPOTE **V**

FRESH FRUIT SALAD, COCONUT CREAM, TOASTED SEEDS **VE GF**

MANGO & PASSION FRUIT ETON MESS **V GF**

