THE LIBERTINE

THE ROYAL EXCHANGE

5-Course Festive Menu

£100 PER PERSON

For The Table

MIXED OLIVES & SUN-DRIED TOMATOES **VE**

ARTISAN SOURDOUGH
Croxton Manor butter **V**

Starters

WILD MUSHROOM & PLANT-BASED FETA CHEESE PÂTÉ
Red pesto, white truffle oil & focaccia crostini
VE/GF*

SEARED SCALLOPS
Crushed peas, bacon lardons & chicken jus **GF**

DRY-AGED BEEF CARPACCIO
Black garlic & horseradish aioli, shaved parmesan
GF

LOCH DUART SALMON RILLETTE
Dill crème fraîche & pickled fennel

ROAST BUTTERNUT SQUASH SOUP
Spiced honey, courgette crisps & smoked sea salt **VE/GF**

Mains

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

DRY-AGED SIRLOIN 300G
Grilled sirloin steak, triple-cooked chips, watercress & peppercorn sauce **GF**

ROASTED RUMP OF LAMB
Fondant potato, heritage carrots, braised red cabbage, red wine jus, parsnip crisp **GF**

BEETROOT & ROASTED RED ONION TARTE TATIN
Glazed winter vegetables, fondant potato, braised red cabbage, red wine & sage gravy **VE**

PAN ROASTED HALIBUT
Crushed potato cake, charred broccoli, lobster & king prawn bisque, caviar **GF**

Desserts

ARTISAN CHEESE BOARD
A curated selection of artisanal cheeses, fig chutney, crisp crackers **V**

DARK DECADENT CHOCOLATE MOUSSE
Rich chocolate mousse with a white chocolate centre

CHRISTMAS PUDDING
Brandy & vanilla custard, cranberry jam **VE/GF**

HACKNEY SORBET SELECTION **VE/GF**
Sicilian Lemon / Alphonso Mango / Raspberry / Coconut

BRÛLÉED LEMON TART
Raspberry coulis, crisp lemon tuile

Afters

COFFEE & MINI MINCE PIES

12.5% discretionary service charge will be added to your bill

V = Vegetarian
V* = Vegetarian option available
VE = Vegan
VE* = Vegan option available
GF = Gluten Free
GF* = Gluten Free option available

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