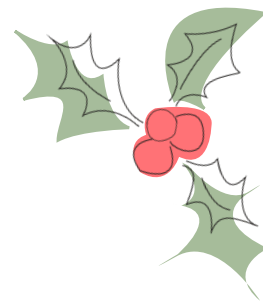


CHRISTMAS AT  
*allegra*



GROUP DINNER MENU  
55 per person



Achill Island oyster, pickled seaweed mignonette +4

TO START

Allegra's bread service

Beef tartare, bitter leaves, pickled blackberry, beetroot & hibiscus  
Mushroom velouté, winter truffle, brioche & sorrel  
Hand-picked crab, kohlrabi, marigold, apple, chilled shellfish broth

MAINS

Venison, red cabbage, parsnip, pear, venison haunch cottage pie  
Barbecued monkfish, crushed swede, watercress & vin jaune  
Scottish cod pommes paillason, kale, lemon & parmesan  
Barbecued carrots, chermoula spices, yoghurt & grains

SIDES

Crushed new season potatoes, mustard, pickles & soft herbs  
Market leaves, buttermilk & elderflower dressing, fine herbs & shallot

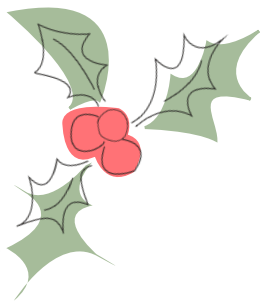
DESSERTS

Bourbon-soaked savarin, pear, vanilla cream  
Whipped rice pudding, fig & salted caramel  
Chocolate & whiskey delice, Guinness ice-cream

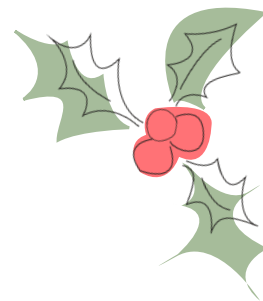


If you have any allergies or intolerances and require assistance in choosing a suitable dish, please let us know. An optional 12.5% service charge will be applied to food





CHRISTMAS AT  
*allegra*



GROUP DINNER MENU  
65 per person

SNACKS

Allegra's house bread, salted butter, green sauce  
Pistachio choux, liver parfait, back garlic & clementine  
Waldorf tarts, pickled walnut, Pevensey blue  
Blood pudding muffins, pickled jalapeño

Achill Island oyster, pickled seaweed mignonette +4

TO START

Allegra's bread service

Beef tartare, bitter leaves, pickled blackberry, beetroot & hibiscus  
Mushroom velouté, winter truffle, brioche & sorrel  
Hand-picked crab, kohlrabi, marigold, apple, chilled shellfish broth

MAINS

Venison, red cabbage, parsnip, pear, venison haunch cottage pie  
Barbecued monkfish, crushed swede, watercress & vin jaune  
Scottish cod pommes paillason, kale, lemon & parmesan  
Barbecued carrots, chermoula spices, yoghurt & grains

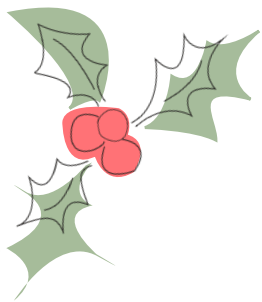
SIDES

Crushed new season potatoes, mustard, pickles & soft herbs  
Market leaves, buttermilk & elderflower dressing, fine herbs & shallot

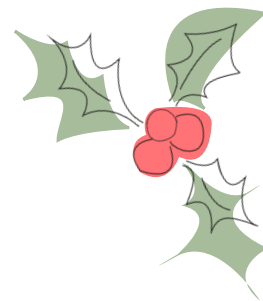
DESSERTS

Bourbon-soaked savarin, pear, vanilla cream  
Whipped rice pudding, fig & salted caramel  
Chocolate & whiskey delice, Guinness ice-cream

If you have any allergies or intolerances and require assistance in choosing a suitable dish, please let us know. An optional 12.5% service charge will be applied to food



CHRISTMAS AT  
*allegra*



GROUP DINNER MENU  
75 per person

SNACKS + English sparkling

Allegra's house bread, salted butter, green sauce  
Pistachio choux, liver parfait, back garlic & clementine  
Waldorf tarts, pickled walnut, Pevensey blue  
Blood pudding muffins, pickled jalapeño

Achill Island oyster, pickled seaweed mignonette +4

TO START

Allegra's bread service

Beef tartare, bitter leaves, pickled blackberry, beetroot & hibiscus  
Mushroom velouté, winter truffle, brioche & sorrel  
Hand-picked crab, kohlrabi, marigold, apple, chilled shellfish broth

MAINS

Venison, red cabbage, parsnip, pear, venison haunch cottage pie  
Barbecued monkfish, crushed swede, watercress & vin jaune  
Scottish cod pommes paillason, kale, lemon & parmesan  
Barbecued carrots, chermoula spices, yoghurt & grains

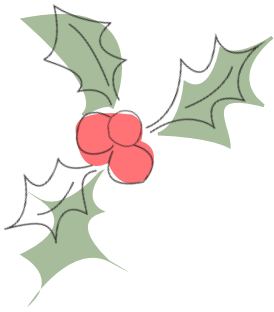
SIDES

Crushed new season potatoes, mustard, pickles & soft herbs  
Market leaves, buttermilk & elderflower dressing, fine herbs & shallot

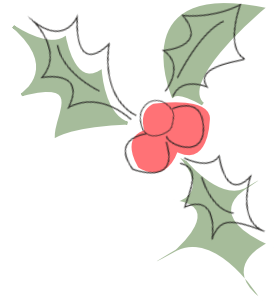
DESSERTS

Bourbon-soaked savarin, pear, vanilla cream  
Whipped rice pudding, fig & salted caramel  
Chocolate & whiskey delice, Guinness ice-cream

If you have any allergies or intolerances and require assistance in choosing a suitable dish, please let us know. An optional 12.5% service charge will be applied to food



CHRISTMAS AT  
*allegra*



GROUP LUNCH MENU  
55 per person

SNACKS Choose 3

Allegra's house bread, salted butter, green sauce  
Pistachio choux, chicken liver parfai, black garlic & clementine  
Waldorf tarts, pickled walnut, Pevensey blue  
Fried chicken, aioli, mustard fruit & pickles  
Venison sausage roll, smoked ketchup

Achill Island oyster, pickled seaweed mignonette +3

TO START Choose 3

Beef tartare, Winter leaves, pickled blackberry, beetroot & hibiscus  
Pigs-head & blood pudding terrine, sauce gribiche, apple & celery  
Celeriac carpaccio, marigold pickled pear, hazelnut & brown butter  
Cod brandade, soft egg, fried potato chips and seaweed

MAINS Choose 3

Aged sirloin of grass-fed beef (800g), bordelaise sauce  
Whole roast Yorkshire chicken cooked in vadouvan spices, leg ballotine, pancetta, celeriac, raisin & curry leaf  
Whole barbequed seabream, stuffed with tomato & chilli, fennel escabeche & aioli  
12hr slow-cooked lamb shoulder, confit onion, shallot & parsley salad  
Monkfish cooked on the bone, grilled mussels & sea vegetables  
Pot roast cabbage, black garlic, candied walnut & shaved Berkswell

SIDES Choose 3

Pomme purée, smoked butter  
Crispy potatoes, aioli & pickled jalapeño  
Roasted carrots from the farm, sorrel & almond  
Baby gem salad, soft herbs, shallot, sherry vinaigrette

DESSERTS Choose 2

Bourbon-soaked savarin, pear, vanilla cream  
Whipped rice pudding, fig & salted caramel  
Chocolate & whiskey delice, Guinness ice-cream  
Selection of English cheeses, rye crackers, Epping honey