

# CHRISTMAS DAY *at Kitchen E20*

£110 per person plus a glass of champagne.

Smoked haddock & mustard chowder

Herb crumpet, poached fig, goat's curd, lavender honey (v)  
Spiced duck consommé, confit leg ravioli, girolles, salty fingers  
Ham hock terrine, piccalilli, sourdough crisp  
Whisky cured salmon, mandarin, pickled ginger, samphire

Champagne sorbet

Roast Norfolk bronze turkey, sage & onion stuffing, seasonal veg, gravy  
Pan fried halibut, fondant potato, salsify, chestnut, red wine  
Cheddar, truffle & potato pie, white bean purée, tomato dressing (v)  
Beef wellington, buttery mash, sticky short-rib, crispy shallot

Warm Christmas pudding, brandy sauce  
Mulled wine poached pear, vanilla ice cream  
Warm chocolate fondant, pistachio ice cream  
English cheeses, pickled walnut purée, sourdough crisps

Coffee & mince pies

