

POMONA'S

CHRISTMAS SET MENU

Set Menu

Three courses £40 per person

Starters

Mulled Pear, Radicchio, Onion Squash, Toasted Seeds, Stilton Bonbons (GF)

Pomona's Smoked Duck, Roasted Figs (GF) (DF)

Cod Gravavlax, Beets, Pickled Seaweed (GF) (DF)

Lobster Bisque (GF)

Mains

Partridge, Bacon, Chestnuts, Bread Sauce, Game Chips, Kale, Redcurrant Jus

Halibut, White Bean Casserole, Vermouth and Shellfish (GF)

Venison Wellington, Braised Red Cabbage, Tangled Roots

Field Mushroom, Squash and Chestnut Pithivier, Chive dressing, Charred Endive (V)

Puddings

Treacle and Pecan Tart, Condensed Milk

Coffee Liqueur Panna Cotta Honeycomb, Chocolate (GF) (V)

Whipped Stilton Port, Apple, Oat Cake

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(pb)=plant based (v)=vegetarian (gf)=gluten free (n)=contains nuts (df)=dairy free

A discretionary 12.5% service charge will be added to all tables, 100% of which is retained by our staff.

We only use Clarence Court Eggs and work with British Artisan producers and farmers to enable us to utilise the best produce.