



THE STABLES

PRE-CHRISTMAS SET MENU

2 courses: £36 · 3 courses: £45

TO START

Cream of winter pumpkin soup, toasted seeds, pickled squash, spiced brioche bun (V)
Gressingham duck and pork terrine, watercress salad, caperberries, shallot chutney
Loch Duart smoked salmon, lemon and dill crème fraiche, toasted pumpernickel, dressed winter leaves
Poached pear and endive salad, fine beans, blue cheese dressing, candied pecans (V)

TO FOLLOW

Roast Norfolk turkey breast, chestnut and apricot stuffing, pigs in blankets, traditional trimmings
Slow-cooked daube of beef, pommes Anna, carrot purée, sprout leaves, thyme-infused jus
Cornish sea bass, smoked pancetta, citrus-braised chicory, salt-baked celeriac, salsa verde
Roasted acorn squash, puy lentil ragu, poached cranberries, dukkah spices (VG)

DESSERTS

Traditional Christmas pudding, brandy sauce, brandy butter, redcurrants (V)
Black Forest yule, whipped chocolate ganache, sour cherry, Kirsch Chantilly (V)
British cheese selection, black grapes, quince, seasonal chutney
Selection of Hackney Ice creams & sorbets (vegan options available)

Tea, coffee and petit fours included



VG = Vegan · V = Vegetarian