



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)

Petit fours



VG = Vegan · V = Vegetarian