

DALLOWAY

Terrace

Lunch with Mrs Dalloway

Mrs Dalloway is always giving parties to cover the silence

£95 per person

Including a glass of Champagne on arrival

Amuse bouche

DUCK LEG STEAMED DUMPLING

Starters

POACHED LOBSTER, *bisque, caviar, lemon crème fraîche and dill* GF
GUINEA FOWL TERRINE, *Nukasero pickles, clementine and chicory salad, toasted brioche*
ISLE OF GIGHA HALIBUT, *consommé, dulce seaweed, apple purée, leeks fondant* GF
HERITAGE BABY BEETROOTS, *goat curd, chestnuts, pickled cranberries, rocket* GF

Mains

CALDECOTT FARM FREE RANGE BRONZE TURKEY, *chestnut stuffing, cranberry jelly, bread sauce*
VENISON, *roasted loin, chestnut purée, cranberry, heritage carrots, white pepper café* GF
WILD SEABASS, *clams, leeks, chard salsify, Périgord black truffle* GF
MUSHROOM AND CHESTNUT WELLINGTON, *glazed heritage carrots, cranberry, gravy* VG

Pre-dessert

MAPLE PANNACOTTA, *cranberry jelly* GF, V

Desserts

DARK CHOCOLATE AND WHISKY MOUSSE, *orange and ginger biscuit, honeycomb* GF, V
BLACK CHERRY AMARETTO CHRISTMAS PUDDING, *Brandy custard* V
WARM ROSEMARY AND OLIVE CAKE, *blackberry sorbet* GF, V
MONTBLANC, *chestnut and raspberry* V

PETIT FOURS
MINCE PIES V

V vegetarian | VE vegan | GF gluten free

Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable.

A discretionary service charge of 12.5% will be added. All prices inclusive of VAT. We strive to source all of our fish and seafood from sustainable sources. Our beef is matured on the bone for a minimum of 30 days and is sourced from British heritage breeds reared in Surrey, Cornwall, Scotland and The Welsh Valleys. We use free-range and Red Tractor-certified poultry from Norfolk and Suffolk, whilst our cheese is sourced from Paxton & Whitfield, based in Jermyn Street. Our trusted fruit and vegetable suppliers work closely with British producers and source all of our seasonal produce for our menus, forming a 'field to fork' relationship with chefs.