



# DALLOWAY

## Terrace



### FESTIVE LUNCH SET MENU

£60 per person

#### Starters

Roasted Jerusalem artichoke soup, *winter truffles & artichoke crisps* **V GF**

Chicken liver parfait, *Brandy soaked sultanes & toasted brioche*

Salmon Gravavlax, *sourdough crisp, caper berry's & dill mustard dressing*

Buffalo milk burrata, *chargrilled peppers, datterini & capers* **V**

#### Mains

Caldecott farm free range bronze turkey, *stuffing with all the trimmings & cranberry sauce*

Roasted fillet of organic salmon, *steamed broccoli & bearnaise*

Wild mushroom risotto, *Twineham grange cheese & autumn truffle* **V**

Slow cooked free range pork belly, *cranberry bubble and squeak,*

*sautéed savoy cabbage crispy pancetta & merlot jus* **GF**

#### Desserts

Classic vanilla creme brûlée, *shortbread*

Lemon meringue pie, *blueberry compote*

Sticky toffee pudding, *Five Farms salted caramel*

Cru Virunga chocolate fondant, *honeycomb & crème fraiche*



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.