

# DALLOWAY

## Terrace

### FESTIVE DINNER SET MENU

£75 per person

#### Starters

- Roasted Jerusalem artichoke soup, *Winter black truffle & artichoke crisps* V GF  
Chicken liver parfait, *brandy soaked sultanas & toasted brioche*  
Salmon Gravavlax, *sourdough crisp, caper berries & 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 & Béarnaise*  
Wild mushroom risotto, *Twineham Grange cheese & Autumn black 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* V  
Traditional lemon tart, *blueberry compote* V  
Sticky toffee pudding, *Five Farms salted caramel* V  
Cru Virunga chocolate fondant, *honeycomb & crème fraîche* 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.