

# DALLOWAY

## Terrace

### CHRISTMAS DAY MENU

5 courses | £95 per person

#### *Amuse Bouche*

Aged Cheddar vegan madeleine

Duck liver parfait, *sable*

#### *Starters*

Venison carpaccio, *parsnip crisps, truffle & pecorino dressing*

Sherry & smoked paprika cured monkfish, *orange jam, pickle kohlrabi*

Thyme & Jerusalem artichoke velouté, *crispy skins*

#### *Mains*

Turkey Milanese, *smoked mash, winter vegetables, red currant, wine jus*

Fillet of Gigha Halibut, *pommes Anna, spinach puree, seaweed butter*

Salt baked celeriac, *savoury granola, tahini dressing*

#### *Pre - Dessert*

Granny Smith apple granita & Calvados

#### *Dessert*

Dark chocolate & chestnut torte, *crème fraîche*

Warm frangipane, *mulled baby pears, vanilla ice cream*

Eggnog custard tarte, *poached cranberries*

#### *Petit Fours*

Warm mince pies



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.



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