

# DALLOWAY

## Terrace

### FESTIVE GROUP MENU

3 courses | £80 per person

#### Starters

Gin & citrus Cornish mackerel, *cucumber, Granny smith apple, bronze fennel*  
Thyme & Jerusalem artichoke velouté, *crispy skins* V  
Venison carpaccio, *parsnip crisps, truffle & pecorino dressing*

#### Mains

Turkey Milanese, *smoked mash, winter vegetables, red currant, wine jus*  
Wild sea bass, *burnt leeks, herb butter sauce, roe caviar*  
Salt baked celeriac, *savoury granola, tahini dressing* V

#### Dessert

Dark chocolate & chestnut torte, *crème fraîche* V  
Classic vanilla crème brûlée, *shortbread* V  
Paxton & Whitfield cheese board, *oat crackers & apricot chutney* V

#### Petit Fours

Warm mince pies V



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. 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.