

DALLOWAY

Terrace



CHRISTMAS DAY MENU

6 courses | £130 per person

Amuse Bouche

Beetroot Cured Salmon, Guinness waffle, dill crème fraîche
Slow Braised Ox Cheek, toasted hops, sherry gastrique
Whipped Feta Gundi, cranberry gel **VE GF**

Entrées

Ashed Goat's Cheese Mousse, olive crumble, kumquat chutney **V**
Grilled King Scallop, artichoke velouté, gremolata
Wild Boar Tortellini, black truffle emulsion, Pecorino Romano
Duck & Foie Gras Terrine, apricot compote, winter leaves, toasted brioche **GF**

Mains

Bronze Feathered Turkey, rosemary-scented sausage, cranberry compote, roasting jus **GF**
Roasted Cannon of Venison, juniper, celeriac purée, port & cherry jus **GF**
Roasted Bone-In Gigha Halibut, Cornish mussels, confit leek, caviar, Champagne velouté **GF**
Charred Aubergine Mille-Feuille, brick pastry, wild mushrooms, celeriac, black garlic, truffle jus **VE**

*All mains are accompanied by winter root vegetables, Brussels sprouts with pancetta,
duck fat roast potatoes, fine beans & cavolo nero cassoulet*

Pre - Dessert

Maple Panna Cotta, feuilleté crunch
Blood Orange Sorbet **VE**

Desserts

Homemade Guinness Christmas Pudding, brandy custard
Mulled Poached Pear, almond crumble, whipped vegan mascarpone **VE**
Death by Chocolate, coffee gel, chocolate sorbet
Salted Praline Profiterole
Cocoa & Salted Caramel Ice Cream
Warm Quince & Frangipane Tart, fior di latte ice cream

Petit Fours

Speculoos Chocolate
Mince Pies & Pâte de Fruit





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.