

CUBITT

London Pubs

HOUSE

CHRISTMAS DAY

4 Courses | £150pp

FOR THE TABLE

Coombeshead Sourdough & Butter
Warm Cornish Crab or Montgomery Cheddar, Cauliflower & Truffle Vol-Au-Vents

STARTERS

British Ricotta Dumplings, Delica Pumpkin, Crispy Capers, Sage & Brown Butter
Steamed Loch Crinan Langoustines, Aioli, Lemon and Watercress
Duck Liver & Foie Gras Parfait with Winter Truffles and Duck Fat Brioche
Pastrami Cured Scottish Salmon, Pickled Cucumber, Rye and Dill

MAINS

Roasted Onion Tart, Spenwood Sauce, Winter Kales and Winter Truffle
Baked Islay Turbot, Salsify, Vin Jaune, Sea Vegetables and Exmoor Caviar
Norfolk Bronze Turkey, Sourdough Bread Sauce, Damson Jelly, Hannan's Pigs in Blankets, Seasonal Vegetables and Roasted Cornish Potatoes
Roasted Angus Sirloin, Confit Potatoes, Honey Glazed Carrots with Onion and Caramelised Walnuts, Horseradish Crème Fraiche

PUDDING

Amalfi Lemon Steamed Pudding with Mascarpone
Chocolate and Chestnut Tart, Salted Caramel Ice Cream
Christmas Pudding with Brandy Sauce
Williams Pear Sorbet, Roasted Pears & Chilled Poire William

AFTERS

Tea or Extract Roastery Coffee
Petit Fours | Spiced Chocolate & Chestnut Fudge and Clementine Jellies

EXTRAS

Fine British Cheeses with Roasted Figs, Quince & Walnuts +£16pp (as additional course)
Exmoor Caviar (30g) and Blinis for Two +£40
6 Seasonal Rockafella Oysters for Two +£35
Baked Whole Rollright Cheese with Truffle Honey and Sourdough +£35