

# The Gallery

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THE GALLERY DECEMBER MENU | 2 COURSES £34.95 | 3 COURSES £39.95

## À LA CARTE STARTERS

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**[M]** MUSHROOM & CHESTNUT SOUP *Mushroom and parmesan croûton*

**[M]** BEETROOT & GOATS CHEESE *Balsamic, hazelnuts, raspberry*

CHICKEN & DUCK LIVER PARFAIT *Toasted brioche, apple and grape chutney*

COQUILLE ST JACQUES *Scallops baked in shell with mushroom duxelles and mornay sauce*

GRILLED MACKEREL FILLET *Tomato fondue, confit fennel, sourdough*

## À LA CARTE MAINS

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ROASTED TURKEY BREAST & LEG *Cranberry sauce, stuffing*

PAN ROASTED DUCK BREAST *Confit leg, cherry jus, celeriac mousse*

FILLET OF HADDOCK *Poached potato, cockle and leek sauce*

BRAISED OX CHEEK BOURGUIGNON *Bacon lardons, baby onions, carrots, creamy mash potatoes*

**[M]** BUTTERNUT SQUASH & GOATS CHEESE TART *Rucola, pomegranate and mint dressing*

*All mains come with family style service of duck fat roasted potatoes, sprouts, and seasonal vegetables*

## À LA CARTE DESSERTS

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TRADITIONAL CHRISTMAS PUDDING *Rum and raisin ice cream, brandy sauce*

WARM CHOCOLATE BROWNIE *Chocolate ice cream, salted caramel sauce*

TARTE TATIN *Vanilla ice cream, crème anglaise*

PANETTONE BREAD & BUTTER PUDDING *Crème anglaise*