

BÖKAN

UK SOURCED / EUROPEAN DINING

CHRISTMAS BRUNCH MENU

3 COURSES with unlimited Bottomless Prosecco OR Wine OR Beer

£75 per person

STARTERS

Smoked salmon & seabass tartare, preserved lemon, potato blinis

Dee valley bronze turkey & foie gras terrine, grape must mustard, carrot remoulade

Steamed organic hen's egg, parsley coulis, cep foam, hazelnut, smoke (v)

Roast butternut & pink grapefruit salad, burrata, seeds, barrel aged balsamic (v)

Apple & smoked duck breast tart tatin, smoked cream

MAIN COURSE

Celeriac gluten free cannelloni, root vegetables, aged parmesan, black truffle (v)

Baked fresh penne pasta in lobster bisque, Jospé grilled tiger prawns

Turkey & bacon ballotine, cranberry stuffing, braised cabbage, mushroom sauce

Seared seabass fillet, lemongrass emulsion, baby leeks, ginger

Grilled beef sirloin on the bone, roasted potatoes & Padron peppers

DESSERT

Selection of British cheeses from Paxton & Whitfield

Choco & coco, dark chocolate ganache, coconut foam, chocolate ice cream

Chestnut & black currant Pavlova, meringue, chestnut paste, black currant sorbet

Christmas log, lemon curd, poppy seed, cream cheese, herbs sorbet

Selection of homemade ice cream & sorbet

Fish dishes may contain bones or shells.

Food allergies and intolerances: Please speak to our staff if you suffer from an allergy or intolerance or would like more information on dish ingredients and allergens.