

# SYCAMORE

VINO • CUCINA

## Christmas Day Menu

£125

Italian artisan bread selection for the table, extra virgin olive oil, balsamic

### Starters

Sweetcorn chowder, spiced crab rarebit

Butternut squash and fregola salad, toasted seeds, orange mimosa dressing (vg)

Oak smoked salmon, caviar crème fraiche, amalfi lemon, granary toast

Salami Milano, fig chutney, crispbread, pickled datterini



### Mains

Beef Wellington, creamed spinach, fondant potato, madeira sauce

Pit roasted cauliflower, truffle cream sauce, pink fir potato & artichoke salad (vg)

Fillet of Cornish sea bass, crushed potatoes, shaved violet artichokes, red wine fish sauce

Roast turkey, Tropea onion and fig stuffing, duck fat roast potatoes,  
greens, bread sauce, mulled wine gravy (pre order)



### Desserts

Kahlua Tiramisu 'Christmas tree'

Dark chocolate and orange slice (vg)

Hazelnut mousse, praline genoise

Christmas pudding, brandy cream



### Tea and Coffee

Dark chocolate and brandy truffle (vg)

A 12.5% service charge will be added to your bill.

Please advise your waiter if you have any allergens or dietary requirements.



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