

THE LANDOR CHRISTMAS MENU

3 COURSES £29

SHARING BOARDS

Sharing boards for two people minimum.

CHARCUTERIE AND HOUSE CURED SALMON

pickles and artisan breads

FRIED CAMEMBERT

clementine and cranberry sauce, grilled goat's cheese,
roasted baby beetroot and artisan breads

MAINS

BALLANTINE OF TURKEY

roasted goose fat potatoes, winter vegetables and pigs in blankets

6 HOUR BRAISED SHIN OF BEEF BOURGUIGNON

dauphinoise potatoes and seasonal vegetables

PAN FRIED SEA BASS

spring onion potato cake, shellfish bisque and saffron aioli

BEETROOT AND SQUASH WELLINGTON

kale pesto, roast sweet potatoes and seasonal vegetables

DESSERTS

STICKY TOFFEE PUDDING

vanilla crème anglaise

PEAR AND ALMOND TART

armagnac ice cream

CLEMENTINE CRÈME BRÛLÉE

chocolate chip shortbread

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BOOK BY 31st OCTOBER TO RECIEVE A COMPLIMENTARY GLASS OF PROSECCO AND A 5% DISCOUNT
BOOKINGS TAKEN FOR FESTIVE LUNCH (12PM-3PM)

WILL RECEIVE A 15% DISCOUNT

GROUP BOOKINGS FROM 6-20 ARE WELCOME

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A 12.5% discretionary service charge will be added to your bill – all service charges go to our staff!
Available throughout December, Monday – Friday 12pm-3pm Lunch, 5-9pm Dinner
7 Day Pre-Order is required.

All items may contain nuts or nut derivatives and other allergens
Please make staff aware of any food allergies or dietary requirements