# Great Gallery

## Christmas A La Carte Menu

**Two Courses: £68.00 | Three Courses: £81.00**

### FIRST COURSE

TERRINE OF CONFIT DUCK AND FOIE GRAS
Kumquat and jalapeño chutney, chicory salad
and toasted brioche (CA, GF*)

SOUP OF PARSNIP
Crispy sage, Tunworth foam, truffle and herb emulsion (CA, V)

DEVON CRAB
Compressed pear, cranberry gel, candied walnuts
and winter leaves (CA, GF)

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### ON THE TROLLEY

ROASTED BALLOTINE OF ENGLISH TURKEY
Roasted potatoes, Brussels sprout, red cabbage and roasting juices (CA)

LOIN OF FALLOW DEER
Ragout of venison, celeriac cream, confit celeriac
and green peppercorn sauce (CA)

SPICED CREEDY CARVER DUCK
Slow-cooked quince, braised leek and 'bordelaise' sauce (CA)

BRAISED CORNISH HALIBUT
Mussels and brown shrimps, winter kale,
chervil pomme mousseline and Champagne and caviar sauce (CA)

If you have a food allergy, intolerance or sensitivity, please speak to a member of our team upon placing your order.
(CA) contains allergens, (V) vegetarian, (VE) vegan, (GF) gluten free, (GF*) gluten free on request.
All prices are inclusive of VAT.