

# RONDO *e* Christmas Menu



*Three course menu  
at £90 per person*

## TO BEGIN

*Roebuck Classic Cuvée 2017 <sup>125ml</sup>*

*spiced squash tartlet with crumbled chestnut <sup>VG</sup>*

## STARTERS

*duck liver parfait, cranberry  
compote & toasted brioche*

*dill cured salmon, lemon crème fraîche,  
pickled cucumber, fennel fronds <sup>GF</sup>*

*burrata, charred sprouts & clementine <sup>GF</sup>*

*artichoke soup, potato, artichoke chips <sup>VG</sup>*



## MAINS

*roast porchetta, spiced apple  
puree & cider sauce*

*turkey ballotine, pigs in blankets  
& cranberry sauce*

*turbot steak, béarnaise, keta caviar*

*sweet potato wellington, cavolo  
nero & mushroom jus <sup>VG</sup>*

*For one and all: all mains served  
with roast potatoes, heritage carrots,  
spiced red cabbage & brussel sprouts*

## DESSERT

*Christmas pudding & brandy cream*

*sticky toffee pudding, tonka  
custard, miso caramel*

*Baron Bigod & plum chutney*

*mulled wine poached pear & vanilla ice cream <sup>V</sup>*



<sup>V</sup> vegetarian

<sup>VG</sup> vegan

<sup>GF</sup> gluten-free

<sup>DF</sup> dairy-free

All our seafood is sustainably sourced from local partners who support the Marine Conservation Society and the Sustainable Restaurant Association. If you have any special dietary requirements or allergies, please let us know. We operate as a cashless business and can only accept card payments. A discretionary 12.5% service charge will be applied to your bill.