

RONDO *e* Christmas Menu



Three course menu at
£100 per person

TO BEGIN

Roebuck Classic Cuvée 2018 ^{125ml}

Seasonal squash croustades,
roasted pumpkin seeds ^{VG DF}



STARTERS

Duck rillettes, smoked orange
jam, toasted brioche

Smoked trout, pickled cucumbers,
caramelised lemon ^{GF DF}

Spiced parsnip soup, smoked parsnip
crisps, fresh apple ^{VG DF GF}

MAINS

Torched cod, green beans,
spinach, caviar sauce ^{GF}

Turkey noisette, spiced red
cabbage, cranberry chutney

Caramelised onion & confit potato pithivier ^{VG}

*For one and all: all mains served
with pigs in blankets, roast potatoes,
heritage carrots & brussel sprouts*

DESSERT

Christmas pudding & brandy sauce

Chocolate and almond tart,
fior di latte ice cream

Mulled wine poached quince &
cinnamon sable ^{VG GFA}

*Go all out: selection of Neal's Yard
British cheeses, £10 per person*



^Vvegetarian ^{VG}vegan ^{GF}gluten free ^{GF}gluten free available ^{DF}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.