# FESTIVE Apartment MENU

## £45

Grilled vegetables with Romesco sauce 6'

Beetroot cured salmon, toasted rye bread, horseradish mousse

Chestnut, bacon and parsnip soup

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Turkey ballotine, black pudding and sage stuffing, roasted Brussels sprouts, cranberry jus

Butternut squash, caramelised onion and mushroom Pithivier, pickled root vegetables, veg jus 6'

Pan seared mackerel, escalivada, watercress and fennel salad

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Tres leches cake, French meringue

Caramelised rosemary peaches, vanilla ice cream, orange zest

Sea salted caramel and dark chocolate tart, whipped clotted cream, pistachio

## £55

Girolle and walnut croquettes 6'

Crab salad with yoghurt pickled kohlrabi and dill

Duck carpaccio, fennel and preserved lemon salsa

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Braised pork loin on baby carrots and silver skin onions bed, gravy, lemon balm

Sage, cranberry and pine nut stuffed bream, creamed leeks

Wild mushroom ravioli, black truffle and nutmeg butter, Parmesan VG / 04)/ . ! 6 !), ! ",%

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Tres leches cake, French meringue

Caramelised rosemary peaches, vanilla ice cream, orange zest

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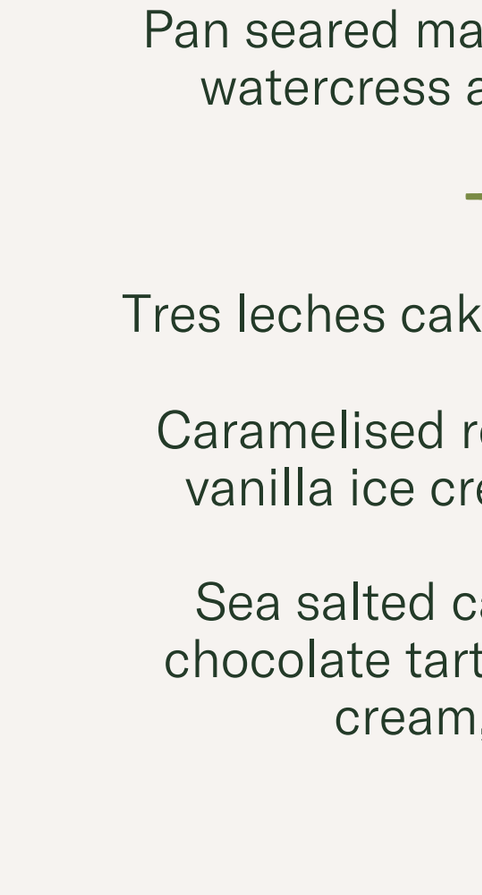
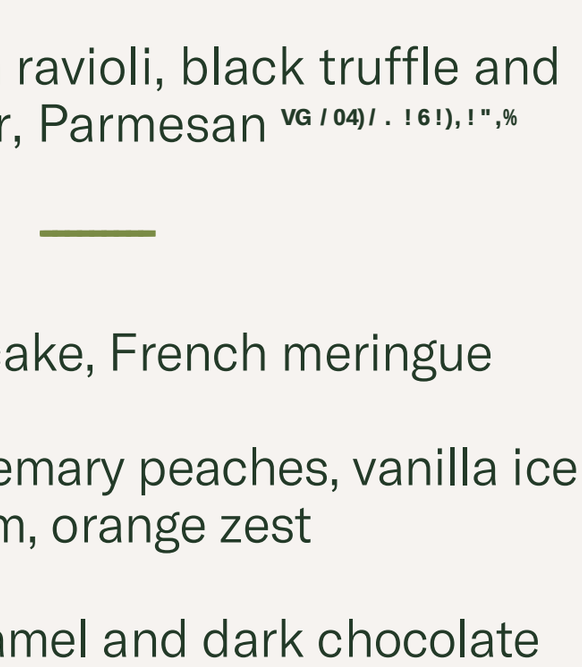


## SIDES



The Hoxton 3ÐÖÕÉØÂÓÌ
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