

# BARLETTA

## Christmas Feasting menu

**Share for the table. Choose 2 from each section**

### Optional snacks

Truffled mushroom & Coolea gougeres £3 pp

Oysters rockefeller £5pp

Beef tartare, confit potato, caviar £6pp

### Starters

Spiced carrot, Yoghurt, hazelnut, parsley v / vg option

Poached trout, curried mussel mayonnaise, fine herbs

Smoked cod cheeks, leeks, cauliflower, beurre blanc

Pork rillettes, cornichons, mustard watercress

Garlic butter roasted lobster, capers, herbs (£22 supplement per person)

### Mains

Spiced pumpkin, romesco, sage (vg)

Baked fish of the day, capers, brown butter, lemon

Roasted duck, crab apple jelly, roasting juices

Denver cut, confit shallot, pickled walnut

All served with:

Roast potatoes / sprouts / root vegetables / jus / piggy blanket

### Desserts

Clementine, cointreau, almond trifle

Profiteroles, crème chantilly, chocolate sauce

Christmas pie, brandy cream

Brie de meaux, plum chutney, oatcakes

£49 +12.5% service charge

