



CHRISTMAS DAY MENU

To Begin

Creedy Carver Duck Rillettes, Pickled Walnuts

Tempeh Crackers, Spiced Walnut Cream Cheese

Overnight Sourdough & Cultured Butter

Starters

Allotment Vegetable Sashimi, Hot Garlic, Truffle Yuzu Oil, Green Daikon, Furikake

Loch Duart Salmon Ballantine, Sauce Gribiche, Crème Fraiche

Chicken Liver Parfait, Cranberry & Chocolate, Brioche

Main Courses

Larchwood farm Turkey Paupiettes, Chestnut, Apricot Sage Stuffing, Pigs in Blankets, Cranberry Sauce

North Sea Cod, Exmoor Caviar, Coastal Greens & Warm Tartare Sauce (+ £2)

Hibachi Roasted Squash, Charred Quinoa Salsa, Sage Salsa Verde, Allotment Salad.

All main courses are served with family-style accompaniments for the table including duck fat roasties, sprouts and bacon, smashed potatoes, roasted winter roots

Desserts

Classic Homemade Christmas Pudding, Armagnac Sauce & Winter Berry Compote

Festive Selection; White Chocolate & Orange Yule Log, Mince Pie Parfait, Chocolate & Hazelnut Mousse

Caramel Mousse, Apple Cinnamon Centre, Chocolate Soil & Honeycomb

For the table to share

Sharing Croxton Manor Stilton, Cranberry & Port, Overnight Sourdough, Cultured Butter
£20 supplement per person (5 guests minimum)

Sharing Baked Tunworth Cheese, Truffle Honey, Roasted Heirloom Garlic, Flat Breads
£20 supplement per person

£ 125 per person

Pre-Booking and Cancellation Policy Applies

All prices include VAT.

Please inform us of any allergies or dietary requirements so that we may assist you.

A discretionary service charge of 13.5% will be added.

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