

# 116

AT THE ATHENAEUM

## SET MENU

Chestnut Mushroom Soup, Sherry & Thyme, Croxton Manor Crème Fraiche  
(vg\*)(gf)

Watermelon Tataki, Coconut Emulsion, Rhubarb Ponzu & Roasted Miso  
Peanuts<sup>(v)</sup>(vg\*)

Spring Vegetable Salad, Ricotta, Soft Herbs & Baby Artichoke

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Tagliolini, Burrata, Green Sauce & Parmesan<sup>(v\*)</sup>

Sea Bream, Fennel Salad, Thai Onion Puree, Tomato Condiment

Breaded Chicken Breast, Frisée, Asparagus, Sun Dried Tomato & Café De Paris  
Butter

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Caramel Mousse, Apple Cinnamon Centre, Chocolate Soil Honeycomb & Calvados Ice  
Cream

Classic Christmas Pudding, Armagnac Anglaise, Winterberry Compote

Ice Cream & Sorbet Selection with Marshmallow (vg\*)

*Two Courses £35*

*Three Courses £42*

Executive Chef Kevin Fawkes

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

Adults need around 2000 calories a day.

A discretionary 13.5% service charge will be added to your bill. All prices include VAT  
(V) Vegetarian, (VG) Vegan, (VG\*) Vegan on Request