Cleaver & Wake

FESTIVE MIDWEEK MENU

THREE COURSES & FESTIVE COCKTAIL £55

TO START

ROASTED JERUSALEM ARTICHOKE SOUP

Chanterelle mushrooms, roasted salsify

CONFIT CHICKEN & PARMA HAM TERRINE

Thyme & morello cherry jelly, brioche doughnut, whipped chicken fat butter, thyme salt

CELERIAC & OLD WINCHESTER CHEESE TART

Toasted hazelnuts, smoked potato, nashi pear, nori seaweed

TO FOLLOW

NORFOLK BRONZE TURKEY ROULADE

Confit garlic & sage potato terrine, braised roscoff onion, creamed cabbage, pancetta, roasted carrot, sage jus

BUTTER POACHED COD

Burnt leeks, confit potato, roasted lemon gel, tempura mussel, mussel velouté

ROASTED DELICA PUMPKIN & ROSARY GOAT'S CHEESE AGNOLOTTI

Spinach velouté, sage pesto

TO FINISH

BAKED ALASKA

Blood orange parfait, spiced ginger bread, star anise syrup, pepper meringue

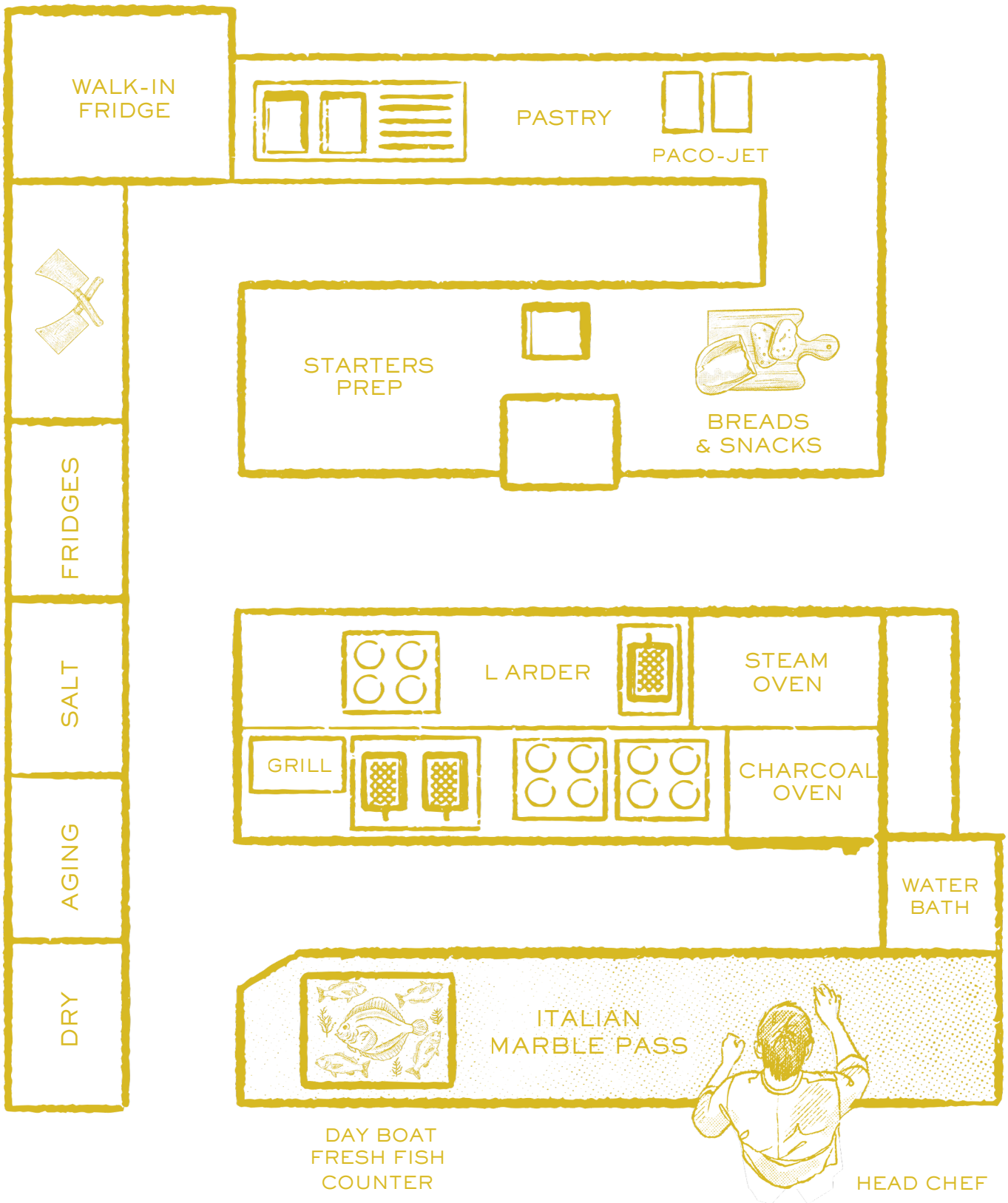
BÛCHE DE NOËL

Damson compote, mulled wine gel, crème fraîche sorbet, chocolate sponge

STICKY TOFFEE PUDDING

Roast vanilla ice cream

Please inform us of any dietary requirements or allergies you may have.
A discretionary 10% service charge is added to all our bills. All our prices include VAT charged at 20%.



DRAWING BY ESSIE TREMEER — FRONT OF HOUSE