

MRS FOGG'S

CHRISTMAS DINNER

EXTRAVAGANZA

AN INTIMATE EVENING OF MIND-BLOWING MAGIC,
MESMERISING CABARET AND EXQUISITE FOOD ALL BELOW DECK

STARTERS

Gin cured salmon with dill crème fraîche, cornichons and rye bread

Smoked ham hock terrine with pork popcorn and piccalilli

Smoked aubergine and chickpea dip with baby pickled vegetables and flatbreads **V VG**

Walnut breaded camembert with caramelised onion chutney and baby leaves **V**

MAINS

Turkey and pork with sage & onion stuffing with pigs in blankets

Salmon en croute with dill hollandaise

Slow braised lamb shoulder with salsa verde

Roasted squash risotto with charred chicory and crispy sage **V VG**

Wild mushroom and goat's cheese tartlet with white wine sauce **V**

DESSERTS

Chocolate fondant with salted caramel and vanilla ice cream

Cereal infused panna cotta with roasted spiced plums, almond brittle and thyme

Spiced poached pears with blackberry sorbet, almond crumble,
blackberries and a blackberry gel **VG**

Christmas pudding with brandy custard

£48

WITH A MULLED WINE
OR GLASS OF PROSECCO

ADVANCE BOOKING ESSENTIAL. ALL BOOKINGS ARE SUBJECT TO A £20 CANCELLATION FEE PER PERSON IF CANCELED WITHIN 7 DAYS OF THE BOOKING DATE. THERE WILL BE A DISCRETIONARY 12.5% SERVICE CHARGE ADDED TO ALL BILLS. VAT IS CHARGED AT 5%.