Christmas Shindig at Mamucium

Starters

Chicken Liver & Brandy Parfait
Silky parfait, apple-fig chutney, toasted brioche, watercress and walnut salad. | 480 kcal

Gambas al Ajillo
Sauteed prawns cooked in aromatic garlic-chili oil, warm sliced farmer's sourdough bread. | 420 kcal

Honey-Roasted Carrot Hummus
Smooth honey-roasted carrot hummus, spiced with harissa, warm pita bread. | 350 kcal | Ve

Chestnut, Rosemary & Cumin Veloute
A warming winter veloute finished with toasted chestnut, rosemary and cumin crumbs and truffle oil. | 300 kcal | Ve | GF

Mains

Braised Beef Short Ribs
Slow-braised beef short ribs infused with orange and cinnamon, herb mash, olive gremolata and grilled tenderstem broccoli. | 980 kcal | GF

Mediterranean Roast Turkey
Roast turkey, redcurrant gravy, cranberry coulis, honey-roasted pigs in blankets, grilled asparagus and saffron rice. 890 kcal | GF

Pan-Seared Sea Bass
Pan-seared sea bass fillet, grilled asparagus, roast potatoes, and green beans, finished with a sparkling wine, dill and saffron sauce. | 760 kcal | GF

Butternut Squash Wellington
Cumin-spiced butternut squash and lentils wrapped in filo pastry, herb gravy, mashed potato, grilled tenderstem broccoli, sun-blushed tomatoes. | 820 kcal | Ve

Desserts

Christmas Pudding
Warm Christmas pudding, brandy-flavoured custard and winter berries. | 600 kcal

Spiced Winter Pears
Pears poached in red wine, cinnamon, cloves, cardamom and star anise, with vanilla ice cream. | 380 kcal | GF

Pomegranate & Rosewater Panna Cotta
Delicately flavoured panna cotta infused with pomegranate and rosewater, dusted with a nut crumble. | 380 kcal | Ve | GF

Trio of Chocolate
A selection of double chocolate mousse, white chocolate and raspberry mousse, chocolate and orange tartlets. | 520 kcal

Still Feeling Peckish?
Sharing Selection of Cheese | add £10 (based on 2 people sharing)
A selection of Blue Stilton, Black Bomber Cheddar, Brie, goat's cheese, crackers, grapes, olives and cornichons. | 480 kcal | V

£39 for 2 courses

£49 for 3 courses

V = vegetarian | Ve = vegan | GF = gluten free | All prices are in pound sterling and inclusive of VAT at the prevailing rate. FOOD ALLERGIES & INTOLERANCES: before you order your food and drinks please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens. Menu descriptions may not include all ingredients, and alcohol may be present in some dishes. Desserts may contain traces of nuts. CALORIES: Adults need around 2,000 kcal a day.