

SONDER

Christmas Menu 2018

Amuse Bouche.

Focaccia, mascarpone, black olive.

Braised rabbit leg, cauliflower, golden raisin, piccalilli.

Salt baked potatoes, smoked mayonnaise, pickled onions, bitter leaves.

Red legged partridge, red cabbage, stuffing, juniper.

Lemon sole, jerusalem artichoke, sea vegetables.

Farfalle, parmesan, pumpkin, sage.

Blue cheese, ruby port, walnut.

Gingerbread, crème fraîche, spiced custard.

Quince granita, poached quince, white chocolate.

£35 per person for 5 courses

Food allergies and intolerances:
Before ordering please speak to our staff about your requirements.