

SONDER

Christmas Dinner

£35 per person

Amuse Bouche

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Sourdough, Scottish salted butter.

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Starters

Ham hough terrine, cauliflower piccalilli, sourdough crisp.

Salmon tartare, lemon gel, daikon, sea purslane.

Curried parsnip soup, parsnip crisps, curry oil.

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Mains

Roast partridge, Christmas stuffing, red cabbage puree, juniper pickled carrots.

Roast cod, leek emulsion, savoy cabbage, mussels.

Butternut risotto, roast squash, sage, goats curd.

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Desserts

Gingerbread cake, creme diplomat, creme fraiche ice cream.

White chocolate panna cotta, poached quince, granola.

Clava brie, cranberry chutney, oatcakes.

