



THE LIBERTINE

THE ROYAL EXCHANGE

3-COURSE FESTIVE MENU

£80 PER PERSON*

STARTER

48-HOUR SOURDOUGH BREAD FOR THE TABLE GF*

HOT SMOKED SALMON AND LOBSTER ARANCINI

Horseradish Mary rose & Avruga caviar dill oil

BEETROOT TARTARE VE/GF*

Diced beetroot, creamed goats cheese granny smith apple, walnuts, balsamic pearls

BEEF CARPACCIO GF*

Thinly sliced seared beef fillet, truffled pine nut dressing, aged parmesan, rocket

DUCK AND PINEAU BRANDY TERRINE

Spiced goose berry and coriander chutney cornichons, sour dough

SPICED PARSNIP VELOUTÉ VE/GF*

Roasted seeds & harissa oil

SCALLOP ST JACQUES

Seared scallops, seaweed & garlic butter, parmesan crumb

Served in shell

MAINS

ROASTED NORFOLK TURKEY CROWN & ALL THE TRIMMINGS

Rosemary roast potatoes, pig in blanket, braised red cabbage, glazed vegetables & red wine gravy

GRILLED SEABASS GF

Cray fish and saffron bisque, rope grown mussels, chantenay carrot, & buttered greens

DRY-AGED 300G SIRLOIN

Char-grilled Sirloin steak, skin on fries, watercress & peppercorn sauce

ROASTED RUMP OF LAMB

Root vegetable puree buttered greens glazed carrots Bordeaux red wine gravy

VEGAN SQUASH & BEETROOT WELLINGTON WILD

MUSHROOM AND MISO DUXELLE

Rosemary roast potatoes, braised red cabbage, glazed vegetables & red wine gravy

CACIO E PEPE RISOTTO VE/GF

Toasted spelt & pearl barley risotto, aged pecorino, cracked black pepper, burnt butter, confit winter tomato, parmesan crisps herb shoots & lemon oil

DESSERT

CHRISTMAS PUDDING VE/GF

Brandy & sultana pudding, vanilla oat cream & cranberry compote

STICKY TOFFEE PUDDING V

Salted caramel toffee sauce & vanilla bean ice cream

YORKSHIRE STILTON & CRACKER V/GF*

Yorkshire blue, spiced chutney & Peter's yard crackers

CHOCOLATE ORANGE TORTE V

Vanilla crème fraiche & crispy cherries

COFFEE AND TRUFFLES TO FINISH

V Vegetarian V* Vegetarian Option Available VE Vegan VE* Vegan Option Available GF Gluten Free GF* Gluten Free Option Available

*Excludes 12.5% Service Charge
