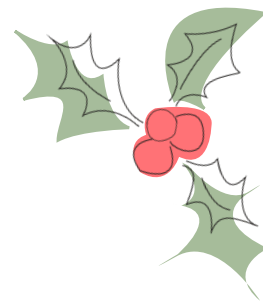


CHRISTMAS AT  
*allegra*



GROUP DINNER MENU  
65 per person

SNACKS  
+10 per person

Allegra's house bread, salted butter, green sauce  
Pistachio choux, liver parfait, cranberry jam  
Waldorf tarts, pickled walnut, Pevensey blue

Porthilly oyster, pickled seaweed mignonette +3

TO START

Roast pigeon, game sausage, beetroot & blackberry  
Pumpkin velouté, pumpkin seed pesto, brioche & black garlic  
Hand-picked crab, Jerusalem artichoke, marigold, pear & pig cheek

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Tunworth custard, onion consommé, pickled walnut & Winter truffle +10

MAINS

Venison, red cabbage, parsnip, pear, venison haunch cottage pie  
Peterhead cod, cooked en papillote, parmesan dumplings, wild mushroom & tarragon  
Barbequed carrots, chermoula spices, yoghurt & grains

SIDES

Maris piper potatoes, salted butter & chives  
Market leaves, buttermilk & elderflower dressing, fine herbs & shallot

DESSERTS

Bourbon-soaked savarin, pear, vanilla cream  
Whipped rice pudding, fig & salted caramel  
Confit quince terrine, Stichelton cheese

If you have any allergies or intolerances and require assistance in choosing a suitable dish, please let us know.  
An optional 12.5% service charge will be applied to food and beverage.