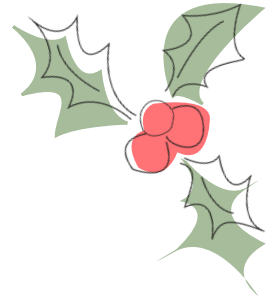


CHRISTMAS AT
allegra



GROUP LUNCH MENU

55 per person

SNACKS Choose 3

Allegra's house bread, salted butter, green sauce
Fried oyster, green tomato, seaweed & ginger
Pistachio choux, chicken liver parfait & cranberry jam
Waldorf tarts, pickled walnut, Pevensy blue
Fried chicken, aioli, mustard fruit & pickles

Porthilly oyster, pickled seaweed mignonette +3

TO START Choose 3

Fried whiting & garlic butter
Beef tartare, potato rosti, peppered greens
Pigs-head & blood pudding terrine, sauce gribbiche, apple & celery
Smoked beetroot, winter leaves, candied nuts, blackberry vinaigrette
Celeriac carpaccio, marigold pickled pear, hazelnut & brown butter
Mackerel crudo, pickled pumpkin & bergamont
Confit duck, damson & wild rocket

MAINS Choose 3

Aged sirloin of grass-fed beef (800g), bordelaise sauce
Whole roast Yorkshire chicken cooked in vadouvan spices, leg ballotine, pancetta, celeriac, raisin & curry leaf
Whole barbequed seabream, stuffed with tomato & chilli, fennel escabeche & aioli
12hr slow-cooked lamb shoulder, confit onion, shallot & parsley salad
Roast plaice, bouillabaisse
Pot roast cabbage, black garlic, candied walnut & shaved Berkswell

SIDES Choose 3

Pomme purée, smoked butter
Crispy potatoes, aioli & pickled jalapeño
Roasted carrots from the farm, sorrel & almond
Braised red cabbage
Baby gem salad, soft herbs, shallot, sherry vinaigrette

DESSERTS Choose 2

Bourbon-soaked savarin, pear, vanilla cream
Whipped rice pudding, fig & salted caramel
Iles flotant, cranberry & blood orange
Selection of English cheeses, rye crackers, Epping honey