

FESTIVE

Restaurant Menu 2022

STARTERS

Pan-seared foie gras
with baked waffle, Bramley apple
compote, blackberries & truffle jus

Oven-baked sweet potato &
Cerney ash salad
with pumpkin seeds, rucola &
honey soy dressing

Yellowfin tuna tataki
with truffle dressing & wakame

MAINS

Slow roasted crispy duck confit
with braised red cabbage, Brussel
sprout leaves & cranberry jus

Pan-roasted stone bass fillet
with oven-roasted butternut
squash, green beans, sage &
Riesling sauce

Wild mushroom risotto
with Brie cheese, shaved
parmesan & rucola

DESSERT

Flourless warm
chocolate brownie
with tonka bean ice cream
& popcorn

Sticky toffee & date pudding
with salted caramel & vanilla
ice cream

Mixed spice crème brûlée
with poached pear compote

Two courses £34.50 per person
Three courses £39.50 per person



This menu will be available at Sloane Place Restaurant
between 21st November - 23rd of December