



SLOANE
· PLACE ·

Festive Menu

STARTERS

Beef Carpaccio

Tete de Moine, Wild Rocket

Scottish Smoked Salmon

Brioche toast, Capers, Lemon

Roasted Butternut Squash & Coconut Soup (V)

Sage cream fraiche

MAINS

Glazed Crispy Duck Confit

Celeriac Puree, Brussels sprout leaves,
Mulled wine jus

Roasted Norfolk Turkey

Chestnut-Sage Stuffing, Brussels Sprouts, Roasted
Potatoes, Cranberry Sauce

Grilled Wild Sea Bass Fillet

Wilted spinach, Roasted sweet peppers, Seafood
bisque

Wild Mushroom Wellington (V)

Honey roasted parsnip, Cipolini onion, Porcini jus

DESSERTS

Sticky Toffee Pudding

Demerara toffee sauce, Vanilla ice cream

Gingerbread Crème Brulée

Soaked fruit confit, Pain d'épices toast

Chocolate Marquise

Cocoa nib crisps, Clementine sorbet

Add tea, coffee and homemade mince pies
to your menu for £6 per person

Two courses £55 per person

Three courses £65 per person

Including a glass of Moët on arrival

(V) = Vegetarian | (VE) = Vegan

Please speak to the team about allergies & dietary requirements.