

# OLD COMPTON

B R A S S E R I E

## Christmas

*£40 per person*

CELERICAC SOUP *sweet & sour celeriac (v)*

CHICKEN LIVER PARFAIT *fig puree, toasted sourdough*

BEETROOT CURED SALMON *horseradish cream, avocado,  
pickled fennel, golden beetroot, sourdough crouton*

BURRATINA *datterini tomatoes, pine nuts, basil crème fraiche (v)*

CHARRED VEGETABLES *chilli hummus, hazelnut dressing (pb)*

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TRADITIONAL ROAST TURKEY *with all the trimmings*

PRESSED PORK BELLY *colcannon mash, bramley apple sauce*

ONGLET STEAK *sweet potato puree, walnuts, spring onion, capers*

SAUTEED SEA BASS *charred cucumber & spring onions, samphire, caviar*

GNOCCHI *tenderstem broccoli, wild mushrooms, butternut squash and truffle (pb)*

ALL SERVED WITH SEASONAL VEGETABLES AND ROAST POTATOES

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CHRISTMAS PUDDING *with brandy cream*

CHOCOLATE ORANGE MOUSSE *mango sorbet (pb)*

BAKED VANILLA CREAM *raspberry millefeuille*

STRAWBERRY TRIFLE

SELECTION OF BRITISH CHEESES *(£5 supplement)*

*(pb)* Indicates plant-based (vegan) option    *(v)* Indicates vegetarian option

An optional service charge of 12.5% will be added to your bill. 100% of the service charge is shared between all restaurant staff including waiters, runners, chefs and kitchen porters. The company does not deduct any money whatsoever.

Any cash or credit card tips go directly to the waiter with no deductions.

Please notify a member of staff if you have an allergy or ask for further allergen information.