

FORTNUM & MASON

EST 1707

STARTER

Fortnum's Cure Smoked Salmon
*Served with Lemon, Shallots, Capers,
Homemade Soda Bread & Seaweed Butter*

Pickled Heritage Beetroot Salad
with Walnuts (VE, N)

Game Pie
with Spiced Apple Chutney

MAIN

Herb Crusted Halibut
with Brown Shrimps & Seaweeded Butter Sauce

Spinach & Mushroom Wellington
with Madeira Jus (VE)

Christmas Roast Turkey
with All the Trimmings

DESSERT

Peanut Butter & Banana Coupe
Served with Hot Chocolate Sauce (V,N)

Christmas Pudding
with Brandy Sauce Flambé at the Table (N)

Lemon Tart (V)

Tea, Coffee & Mince Pie

*Including a Welcome Drink
& Half a Bottle of Wine per Person*

Fortnum's Muscadet-sur-Lie - *Domaine Luneau-Papin, Loire Valley, France 2018*
Fortnum's Dao Tinto - *Niepoort, Quinta da Lomba, Portugal 2016*

Two Courses - £44
Three Courses - £49

V – Vegetarian VE – Vegan G – Made Without Gluten N – Contain Nuts

Our products are made in an environment where allergens are present, resulting in a risk of cross contamination. For more information about specific allergen, please speak to a member of staff. All prices include value added tax at the prevailing rate. A discretionary 12.5% Service charge will be added to all restaurant bills. All prices include Value Added Tax at the prevailing rate. 05/2018.

FORTNUM & MASON
EST 1707



BAR
AND
RESTAURANT