

*Bingham*

**FESTIVE LUNCH MENU**  
MONDAY 2ND TO MONDAY 23RD DECEMBER

## FESTIVE LUNCH

2 COURSES FOR £26

3 COURSES FOR £28

WINE PAIRING £15

*We want to offer you the best service so please let us know of any dietary requirements you may have.*

*A discretionary 12.5% service charge is added to your final bill which is shared among all employees because we operate under the code of best practice of service charges.*

## FESTIVE LUNCH

### BEETROOT TARTARE

*shaved chestnut, red vein sorrel, pine fir oil*

### SMOKED HADDOCK RISOTTO

*cauliflower, sprout tops, chives, soft Bath cheese*

### CONFIT DUCK RILLETE

*spiced orange chutney, cranberries, baby watercress, toasted brioche*

### TURNIP FONDANT

*roasted cabbage heart, burnt apple puree, turnip leaves, pomegranate dressing*

### LIGHTLY SALTED COD

*white onion puree, roasted roscoff onion, onion dashi, puffed rice, sea weed oil*

### GUINEA FOWL BREAST

*parsnip, honey spiced prunes, savoy cabbage, bread sauce, madeira jus*

### VANILLA CHEESECAKE

*poached grapes, candied walnuts, celery sorbet*

### CHOCOLATE MOUSSE

*spiced blackberries, dehydrated sponge, sorrel oil, crème fraîche sorbet*

### EGG CUSTARD CREME BRULEE

*shortbread biscuit, nutmeg ice cream*