



Bingham

CHRISTMAS DAY GARDEN ROOMS

PRE-ORDERS REQUIRED FOR MENU
SELECTION AND DIETARY REQUIREMENTS

3 COURSES FOR £110

CHILDREN AGED 5-12 £55

STARTER

IRONBARK PUMPKIN VELOUTE

ricotta and chestnut ravioli, wild mushroom, toasted pumpkin seed, parsley oil (VG, GF, V)

CONFIT ORGANIC SALMON | SMOKED CAVIAR

wild rice, pea puree, dill, samphire, lemon butter sauce (GF, DF)

HAM HOCK | SMOKED DUCK TERRINE

peach and apricot compote, pickled grapes, pork crackling, toasted fruit brioche (GF, DF)

In the interest of your safety, our spaced out dining service is more hands off than usual.

We will visit you as little as possible and invite you to serve your own drinks and handle your own napkins.

Just leave the plate clearing to us.

We want to offer you the best service so please let us know of any dietary requirements you may have. Dish can be made: GF – Gluten free / DF – Dairy free / V – Vegetarian / VG – Vegan

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.

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MAIN

ROASTED SEA BREAM | BROWN SHRIMPS

creamed leeks, cauliflower puree, grilled asparagus, caper beurre noisette (GF, DF)

ROAST BRONZE TURKEY

apple and chestnut stuffing, glazed baby root vegetables, braised red cabbage, truffle mash, buttered sprouts (GF, DF)

NUT ROAST | ARTICHOKE

carrot and ginger emulsion, grilled winter greens, hazelnut dukkah, crispy Sage (VG, V, DF)

Side Orders

Roast potatoes, rosemary and garlic

Seasonal vegetables

Pigs in the blanket

Tripled cooked chips

Mixed baby salad leaf, glazed balsamic

DESSERT

WHITE CHOCOLATE & CHRISTMAS PUDDING PARFAIT

honeycomb, cranberry jam, vanilla ice cream

CARAMEL CHOCOLATE FONDANT

raspberry coulis, white chocolate ice cream (GF)

CHEESE BOARD - £5 supplement

cheese crackers, grapes, quince compote

GINGERBREAD STICKY TOFFEE PUDDING

toffee sauce, coconut sorbet (VG)

TEA, COFFEE & MINCE PIES