



The Bird in Hand W14

December Private Dining

3 COURSE MENU

STARTERS

Jerusalem artichoke, borlotti bean soup & truffle

Beetroot cured salmon, dressed beets & cauliflower puree

Chicken liver parfait, marsala jelly & toasted brioche

MAINS

Herb gnocchi, pied bleu, marjoram & butter

Sea trout, butternut squash & samphire

Braised lamb shank, wet polenta & red wine jus

DESSERTS

Rhubarb tart, apple & custard

Salted chocolate, toffee & pecans

Cheese selection, walnut toast & cranberry jam

2 Courses £30 per person, 3 Courses £36 per person
(Excluding 12.5% optional gratuity)

