BLOOMS

CHRISTMAS EVENING MENU

16th November to 23rd December

STARTERS

SPICED BRAMLEY APPLE & ROASTED PARSNIP SOUP

Velvety roasted parsnip and Bramley apple soup, finished with maple cream and crispy parsnip ribbons

STICKY TENDER PORK BITES

Melt-in-the-mouth piced pork tossed in a sweet port reduction, served with pickled red cabbage and micro-coriander

BRAISED SHORT RIB

Slow-braised beef short rib accompanied by a vibrant roasted red pepper purée, fresh coriander, and mint

MAIN COURSES

ROASTED DUCK BREAST WITH CHERRY & PORT JUS

Succulent roasted duck breast paired with honey-glazed parsnips, onion purée, charred braised chicory, and a creamy potato fondant

SPICED PANCETTA & TURKEY ROULADE

Butterflied rolled turkey breast stuffed with festive high-quality sausage meat and dried fruit mix, served with creamy potato dauphinoise and braised cabbage

TAHINI-MAPLE GLAZED CAULIFLOWER MEDALLION

Caramelized cauliflower medallion served with sweet potato duchesse, confit garlic chickpeas, chestnuts, ruby pomegranates, and lemon quinoa mounds

DESSERT

TRADITIONAL YULE LOG

A festive classic chocolate yule log served with seasonal winter berry garnishes

DARK CHOCOLATE CRÉMEUX

Decadent dark chocolate crémeux layered with a lime and coconut crumb, crisp brandy snap, and fresh lime zest

3-course set menu £42 per person