

Christmas Day

Starters

HAM HOCK TERRINE

Pea purée, deep fried hen's egg

SMOKED LOIN OF LAMB

Apricot chutney, cranberry gel

VEGAN FETA GREEK SALAD ROULADE (VG)

Sun-dried tomatoes, black olive dust

TORCHED MACKEREL

Sesame seed crust, rhubarb hoisin, pickled cucumber

Mains

All served with roast potatoes and baby vegetables

ROAST BREAST OF TURKEY WRAPPED IN STREAKY BACON

Cranberry and chestnut stuffing, chipolata sausage, red wine gravy

BEEF MEDALLIONS

Cepe mushroom confit and truffle jus

GRILLED TURBOT FILLET

Lobster mousse, caper, shallot and dill tartare sauce, seaweed salad

WILD MUSHROOM & THREE NUT ROAST WELLINGTON (VG)

Beetroot gravy

Desserts

TRADITIONAL CHRISTMAS PUDDING (V)

Brandy cream sauce, brandy snap biscuit, redcurrants

BANANA AND BISCOFF ASSIETTE

Cheesecake, doughnut, tart, mousse, macaroon, banoffee ice cream

LEMON VERBENA CRÈME BRÛLÉE (V)

Basil sorbet

CHOCOLATE AND RASPBERRY TART (VG)

Prosecco sorbet, raspberry gel

@HarBarOn6th

(V) vegetarian • (VG) vegan

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients. If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering.

H^AR^RBAR

ON 6TH

ROOFTOP BAR | KITCHEN | CLUB