Birdcage
DINING ROOM & GARDEN BAR

CHRISTMAS BANQUET
WITH 8 DISHES

Edamame (GF, V)

Flamed edamame, truffle oil, smoked garlic, Szechuan salt

Beef Carpaccio (GF)

Paper thin Angus, citrus soy, wasabi aioli, caper berries, truffle oil, EVOO

Calamari (DF)

Rocket, shaved fennel, mustard dressing, salsa verde aioli

Pork Dumplings (DUCK LETTUCE WRAP — GF)

Szechuan mala oil, pork crackling, sesame, green onion

Chicken Supreme (GF)

Free-range breast of chicken, ponzu, soba noodle, carrot & ginger puree, spring onion oil

Iceberg Wedge

Green goddess dressing, Grana Padano cheese

Fries

Russet fries, simply sea salt, truffle mayo

Classic Crème Brûlée (GF)

Silky vanilla custard, caramelised sugar crust

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VEGETARIAN OPTION
WITH 7 DISHES

Edamame (GF, V)

Flamed edamame, truffle oil, smoked garlic, Szechuan salt

Baked Brie (V)

Jersey milk double brie, crisp filo pastry, caramelised apple, toasted

Szechuan honey, vincotto, pistachio

Jackfruit Bao Bun (DF, V)

Plum sauce, coriander, cucumber, chilli, carrot, green onion

Mushroom Lasagne (V)

Wild mushroom & thyme lasagne, creamy truffle sauce,

fresh Parmesan, chive

Iceberg Wedge

Green goddess dressing, Grana Padano cheese

Fries

Russet fries, simply sea salt, truffle mayo

Sorbet (GF, DF, V)

Served with seasonal accompaniments. Ask your waiter for today's selection