



QUNU



christmas eve

starters

sous-vide abalone, smoked potato cream, pickled mushroom, parsley oil, potato galette GF

quinoa, braised baby onion, parsnip purée, tarragon soubise foam, black truffle V

sirloin carpaccio, pickled mustard, truffle honey mayonnaise, parmesan leaf tuile GF

loch duart scottish salmon gravlax, pickled cucumber, coriander and lime gel, oscietra caviar

middle

pan-seared scallop, champagne jelly, apple, chive and wasabi cream GF

potato and pumpkin gnocchi, parmesan velouté, chai-spiced foam V

main

turkey roulade, grilled stuffing, baby beetroot, glazed brussels sprouts, chestnuts, crispy skin, turkey jus N/GF

glazed gammon, butternut fondant, roasted apple purée, fine beans, toasted almonds, jus N

reverse-seared lamb loin, shoulder ragout, sous-vide leek, potato pavé, pea and nasturtium purée, jus

risotto, steamed mussels, linefish, giant tiger prawns, burnt lemon gel, smoked oil, oscietra caviar

sautéed king oyster, mushroom and marula frikkadel, hazelnut, black garlic ketchup, vegan jus N/V

desserts

traditional fruit cake, hukambi chocolate crèmeux, poached cherries, cognac ice cream N

coconut meringue, raspberry mousse, strawberry compote, raspberry and elderflower sorbet, italian meringue GF

banana mousse, ginger biscuit, dulcely chocolate glaze, coffee caramel sauce

choux puffs, dalewood huguenot, honey apricots, spiced nuts N

GF-GLUTEN FREE DF-DAIRY FREE N-NUTS V-VEGETARIAN VE-VEGAN

A discretionary gratuity of 12.5% will be added to your final bill

