



QUNU



christmas day

starters

yellow fin tuna carpaccio, dashi soy, habanero mayonnaise, mandarin gel, candied fennel, salmon roe GF/DF

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

ostrich pastrami, piccalilli, spring onion mayonnaise, mustard caviar, honey, salted pretzel

sous-vide crayfish, velouté, gazpacho jelly, tomato oil, basil

middle

smoked moonfish, champagne gel, compressed 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

reverse-seared fillet, confit tomato, garlic cream, charred broccoli, crispy baby onion, cognac jus GF

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

steamed seabass, prawn tortellini, pea and lemon grass soup, 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

