

Odette's

RESTAURANT

Christmas Party Menu 2021

Starters

Parfait, apple brioche

Chicken liver parfait, apple & shallot marmalade, madeira jelly, brioche

or

Scallop, apple, chestnut

Scottish scallop ceviche, Bramley apple, crème fraîche, celeriac, trout roe

or

Mushroom, egg, truffle

Mushroom velouté, hen's egg, leek fondue, pickled trompette mushroom

Main Courses

Beef, mushroom, shallot

Aged beef fillet, pomme anna, roast shallot, mushroom ketchup

or

Salmon, brown shrimp, lemon

Scottish salmon a la Grenobloise, brown shrimps, lemon butter sauce

or

Pumpkin, endive, walnut *(N)

Crown prince pumpkin tart, braised endive, Waldorf garnish

Desserts

Chocolate, orange, vanilla

Odette's Jaffa cake, orange & vanilla cream, cocoa tuile

or

Blackberry, nutmeg

Blackberry soufflé, nutmeg chantilly, blackberry sauce, crumble

or

Bay leaf, plum, ginger

Bay leaf panna cotta, poached plums, ginger biscuit, brandy jelly

Optional cheese course £14 per person (for the entire table)

Cheese, fruit, bara brith

*Selection of British cheese served with fruit chutney & Nain's Bara brith
(Morfydd Williams 1915-2017)*

Three course menu for £60 per person

(N) – Contains Nuts

Please note menu might be subject to changes due to produce availability

All prices are inclusive of VAT. Discretionary service charge of 12.50% will be added to the bill

Please inform us of any food allergies or special dietary requirements prior to arrival

Head Chef | Tom Dixon
Chef Patron | Bryn Williams