

Odette's Christmas Party Menu 2023

Odette's soda bread & cultured butter
Caerphilly gougere

starters

Salmon, cucumber, horseradish
Citrus cured Loch Duarte salmon, horseradish yoghurt, pickled cucumber, confit potato

Pork, mustard, sage
Crispy pig head, gherkin relish, mustard mayonnaise, fried sage

Beetroot, goats' cheese, hazelnut *(N)
Heritage beetroot tart, goats cheese mousse, hazelnut pesto, shallot marmalade

main courses

Beef, onion, mushroom
Aged beef sirloin, roast English onion, mushroom & bone marrow dressing

Market fish, leek, caviar
Roast Cornish market fish, leek fondue, champagne & caviar velouté, chervil

Truffle, parmesan, mascarpone
Welsh winter truffle risotto, aged parmesan, mascarpone, chive oil

desserts & cheese

Chocolate & orange
Odette's Jaffa cake

Blackberry, apple, vanilla
Blackberry souffle, vanilla crème anglaise, oat crumble, apple sorbet

Cheese, fruit, bara brith
*Selection of British, Welsh & French cheeses served with fruit chutney & Nain's Bara brith
(Morfydd Williams 1915-2017)*

3 courses

Lunch £60 per person

Dinner £80 per person

Chef Patron | Bryn Williams

Head Chef | Daniel Caswell Restaurant Manager | Guillaume Mornet

*(N) Contains Nuts

Please note this is a sample menu - Menu might be subject to changes due to seasonality and produce availability

All prices are inclusive of VAT. Discretionary service charge of 15% will be added to the bill

Please inform your waiter of any food allergy or special dietary requirement

Although filleted, our fish dishes may occasionally contain small bones and game birds can contain shot