

Odette's

RESTAURANT

Odette's Christmas Party Menu 2022

Odette's soda bread & cultured butter
Caerphilly gougere

Starter

Crab, apple, seaweed

Cornish crab, granny smith apple, smoked roe, seaweed cracker
or

Game, fig, walnut

Game terrine, baked garden fig, fig leaf emulsion, pickled walnut ketchup
or

Beetroot, goats cheese, linseed

Heritage beetroots, goats cheese royale, linseed, winter truffle

Main Course

Beef, onion, potato

Aged beef sirloin, roscoff onion, beef fat hash brown, onion ketchup
or

Cod, artichoke, cabbage

Roast Cornish cod, Jerusalem artichoke, salt cod beignet, sprout tops
or

Celeriac, chestnut, mushroom

Hay baked celeriac, pumpkin seed pesto, trompette de la mort, chestnut

Dessert

Chocolate & orange

Odette's Jaffa cake
or

Blackberry, bay leaf, almond *(N)

Bay leaf parfait, almond praline, blackberries, nutmeg sable
or

Cheese, fruit, bara brith

Baron bigod served with seasonal fruit chutney & Nain's Bara brith
(Morfydd Williams 1915-2017)

Three course menu for £70 per person

Please email the restaurant to book your Christmas party
From 23rd November 2022 to 28th January 2023

Head Chef | Tom Dixon

Chef Patron | Bryn Williams

*(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