



aqua shard

CHRISTMAS EVE
DINNER MENU

Three-course | **£95pp** | Add wine pairing | **+£35pp**

All dishes may contain allergens. Please let your server know if you have any severe allergies or intolerances. Despite efforts to prevent cross-contaminations, we do use allergens in our kitchens & any of our dishes may contain traces of allergens. Our menus are sample menus & are subject to change. Prices are indicated in GBP (£). All prices include VAT at the current rate. A 15% discretionary service charge will be added to the final bill.
v - vegetarian *vg* - vegan

FOR THE TABLE

Artisan Sourdough & Ampersand Cultured Butter

STARTERS choose one

✓ Salt-baked Beetroot Salad

Earthy beetroot with truffled goat's curd, fig & orange with crisp sourdough. Vegan option available

Grilled Marinated Octopus

Grilled & tender with artichoke, fennel & a sunny orange sauce vierge
(£10 supplement)

Poached Portland Cock Crab

Hand-picked Portland crab, paired with pineapple & lime, with hints of chilli, ginger, & a fragrant crab jelly
(£10 supplement)

Cotswolds White Chicken Terrine

A rustic terrine of Cotswolds chicken & mushrooms, enriched with black garlic & topped with crisp chicken skin for depth & texture, served with sourdough toast

Carpaccio of Irish Beef

Thin slices of Irish beef with rocket & preserved tomato, finished with Parmesan & a rich beef essence

Wine Pairing choose one

2024 **La Cadence Blanc**, Colombard, Languedoc, France
2024 **Lágrimas Rosé**, Bodegas Obergo, Spain
2022 **Rioja Valdegará**, La Rioja Alavesa, Spain

MAINS choose one

✓ Truffle & Cep Spelt Risotto

Creamy spelt folded with wild mushrooms, deepened with black garlic & winter truffle

Roasted Bass

Roasted bass with spiced aubergine, cool natural yogurt, fresh coriander & an aromatic red wine reduction

Wild Halibut

Roasted halibut with grilled leek & potato in a lightly spiced seafood velouté of cuttlefish & octopus
(£12 supplement)

Wild Woodland Turkey Ballantine

A succulent roll of heritage turkey, stuffed with sweet apricot & cranberry, served with a smooth braised red cabbage purée, delicate sprout leaves, classic pigs in blankets, & a rich turkey jus gras

Merrifield Farm Duck Breast

Roasted duck with sweet potato & orange, baby gem & toasted hazelnuts, finished with an aromatic sauce
(£10 supplement)

Venison Fillet

Lean venison brushed with juniper & coffee, with braised shoulder & kalettes, brightened by cranberry gel. Grand veneur sauce
(£15 supplement)

Herefordshire Dry Aged Beef Fillet

Grilled & tender with mushroom purée & crisp potato, served with aged beef-fat Béarnaise & a bright shallot-herb salad
(£20 supplement)
Add truffle +£12

Wine Pairing choose one

2024 **Cloudy Bay**, Sauvignon Blanc, Marlborough, New Zealand
2024 **Lágrimas Rosé**, Bodegas Obergo, Spain
2023 **Malbec**, Las Terrazas, Mendoza, Argentina

SIDES

Creamed Green Beans

Wholegrain mustard

Mashed Potatoes

Chive butter

Cauliflower Cheese

Horseradish, mature cheddar

Heritage Carrots

Orange gel, savoury granola, coriander

Baby Gem Caesar Salad (2 pcs)

Parmesan, crisp chicken skin, croutons

DESSERTS choose one

Christmas Bauble

A delicate white chocolate sphere encasing a light passionfruit mousse & crispy milk chocolate, on a crunchy oat crumble

Seven Veils Cake

A rich Guanaja chocolate mousse with feuilletine crunch, brightened by yuzu gel & hazelnut ice cream

Baked Alaska

Vanilla & blackcurrant encased in a star anise meringue, a playful twist on a classic

Christmas Pudding

Traditional steamed Christmas pudding, served with a warm brandy custard & red currants

Ice Cream & Sorbet

A daily selection of house-made ice creams & refreshing sorbets

Wine Pairing choose one

2024 **Côteaux du Layon St Aubin**, D. Barres Loire, France
Tawny Port 10 yo, Delaforce Port, Real Companhia Velha, Portugal