



aqua shard

CHRISTMAS EVE LUNCH MENU

Three-course | Glass of Bolney Classic Cuvée Brut | **£75pp**

Add wine pairing | **+£35pp**

minimum 2 people

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**, Colombar, Languedoc, France
2024 **Lágrimas Rosé**, Bodegas Obergo, Spain
2022 **Rioja Valdegarú**, 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
(£15 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
(£12 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
(£25 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

£9

Mashed Potatoes

Chive butter

£9

Loaded Fries

Parmesan & roasted red pepper sauce

£12

Heritage Carrots

Orange gel, savoury granola, coriander

£9

Baby Gem Caesar Salad (2 pcs)

Parmesan, crisp chicken skin, croutons

£9

DESSERTS choose one

Christmas Pudding

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

Aqua Shard Trifle

A sophisticated layering of blood orange & cardamon, rich vanilla custard, & sweet Pedro Ximenez sherry

Chocolate Banana Mousse

Rich Guanaja chocolate with miso caramel & banana

Artisan Cheese

A handpicked selection of artisan cheeses
(£8 supplement)

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