

aqua shard



CHRISTMAS EVE DINNER

Available 4pm - 8.30pm

Three-course | **90 pp** | Add wine pairing | **35 pp**

This Christmas, we are honoured to support Art of Wishes, raising vital funds for Make-A-Wish UK, to fulfil the wishes of critically ill children. For every Christmas Wish dessert sold, Aqua Shard will make a donation. Together, we can help grant more life-changing wishes that provide an escape from the relentless challenges these children face, allowing them to experience joy and create magical memories together as a family, no matter what the future holds.

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 and any of our dishes may contain traces of allergens. Our menus are sample menus and 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

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FOR THE TABLE

Green Olives
6.5

**Artisan Sourdough &
Ampersand Cultured Butter**
7.5

**Cranberry Glazed
Pigs in Blankets**
12

STARTERS

please select one

Lincolnshire Celeriac Velouté
*Shimeji mushrooms, croutons,
truffle butter | v*

**Hertfordshire Goats Curd &
Salt Baked Beetroot**
Black fig, sourdough crisp, truffle honey

Crispy Octopus
Piquillo, chickpea, piperade, oregano

Cotswolds White Chicken Terrine
*Ham Hock, pickled onion purée,
crisp chicken skin*

Irish Beef Carpaccio
*Garlic purée, green beans, preserved tomato,
aged Parmesan*

MAINS

please select one

Mushroom Tortellini
Winter truffle, wilted rocket, Madeira butter sauce | v

Wild Halibut
*Brown shrimps, sea herbs, smoked butter sauce
(£10 supplement)*

Seaweed-Crusted Stone Bass
Butternut squash velouté, baby chard, crisp sea sprigs

Merrifield Farm Duck Breast
Sweet potato purée, orange, baby gem lettuce, aromatic sauce

Roast Scottish Venison Fillet
*Bitter chocolate, cranberry & cherry gel, kalettes,
sauce Grand Veneur
(£10 supplement)*

Herefordshire Dry Aged Beef Fillet
*Horseradish, soft herb & pickled walnut salad, red wine jus
(£20 supplement)*

SIDES

Braised Red Cabbage
Port, red wine, apple
9
Tiptoe Farm Potato Mash
Chive butter | v
9

Cauliflower Gratin
10
Bitter Leaf Salad
Honey mustard dressing | v
9

**Butter Poached
Heritage Carrots**
Star anise, tarragon | v
9

DESSERTS

please select one

Christmas Wish
White chocolate, douglas fir, cranberry

Chocolate Trio
Guanaja, opalys, caramelita

Custard Mousse
Blackberry, hazelnut, zuppa inglese

**Truffled Baron Bigod
Artisan Cheese**
Winter truffle, honey, crackers

Ice Cream & Sorbet