

Sample Christmas Eve Sunday Menu

Sunday 24th December

£45 per person

Lunch 12.30pm-2.30pm, dinner 6.30pm-9.30pm, served in the Bingham
Restaurant

Confit duck terrine, duck liver parfait, glazed satsuma, pomegranate, sprout leaves
Jerusalem artichoke soup, cep mushroom, shaved black truffle, sourdough croutons

Cauliflower risotto, smoked haddock, pickled cockles, capers,
parsley cress

Mackerel, salt baked celeriac, pickled grapes, horseradish cream

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Turkey ballotine, Parma ham, turnip, kale, apricot & sage stuffing,
toasted hazelnut sauce

Beef sirloin, seasonal vegetables, Yorkshire pudding, roast potatoes

Skate wing, roasted salsify, spinach, caper & charred raisin butter

Garlic gnocchi, caramelised shallot puree, shaved chestnut, wild mushrooms

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Beetroot, chocolate ganache, mint oil

Vanilla cheesecake, pomegranate, oat granola, lemon balm

Clementine & gingerbread Eton mess

Biron bigod, toasted fruit bread, spiced fig & honey chutney

In order to provide the best service, please let us know of any dietary requirements you may have.

We kindly request that you keep to the table time reserved. Our return table time for Christmas Eve is two hours from the time the table is reserved from. This menu should be used as an example, as occasionally dishes and ingredients may vary. A discretionary 12.5% service charge is added to your final bill. We are committed to the Code of Best Practice on Service Charges and they are shared among employees.

BINGHAM
RESTAURANT & BAR