

Claudette

Festive Menu

STARTERS

SCALLOP CEVICHE, LEMON GEL & CITRUS
DF - GF

AUBERGINE TARTARE WITH FETA CHEESE
VG - GF - PB OPTION AVAILABLE

CHICKEN LIVER PÂTÉ, CRANBERRY GEL & BRIOCHE BUN

MAINS

SLOW-ROASTED TURKEY BREAST, CRANBERRY SAUCE, JERUSALEM ARTICHOKES & CABBAGE
GF

POACHED GIGHA HALIBUT, TRUFFLE BEURRE BLANC, CAULIFLOWER & SEA VEGETABLES
GF

MUSHROOM & TRUFFLE RISOTTO
VG - DF - PB OPTION AVAILABLE

DESSERTS

DARK CHOCOLATE MOUSSE & RASPBERRY SORBET
VG - PB & GF OPTIONS AVAILABLE

VEGAN APPLE CRUMBLE & VANILLA ICE CREAM
VG - DF - PB

MILLE-FEUILLE, ORANGE, BERRIES & VANILLA CREAM
VG

TWO COURSES £50 - THREE COURSES £60 PER PERSON

The menu includes tea & coffee

pb - plant based vg - vegetarian gf - gluten free df - dairy free

ALLBRIGHTCOLLECTIVE.COM

A discretionary 12.5% service charge is added to all bills.

All food is made in a kitchen that does contain nuts, gluten and other allergens;
please let us know your allergies so we can help you with your choices.