

POLLEN

DECEMBER SEASONAL MENU

Available dinner
1st to 23rd and 26th to 30th December

5 COURSES 128

Snacks

Beetroot borscht, smoked cream, oscietra caviar

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Cured King salmon, pomegranate, bacon, crème fraiche

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Roasted vegetable, truffle and foie gras terrine, toasted brioche

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Naturally fed young turkey, roasted vegetables, pancetta

or

Venison Wellington, carrot and caraway, truffled potato puree

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"Egg nog"

or

Selection of European cheese

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Mince pies

All prices are subject to service charge and tax