



FESTIVE MENU

at Kettner's

BITES

Steak tartare, potato rosti, confit yolk

Trout rillettes, crostini

Comté gougères, chives v

Courgette fritters, mint pb

Tomato confit, potato rosti, tarragon v

Shallot tart, Sainte-Maure de Touraine v

BOWLS

Beef Bourguignon, mashed potato

Tartiflette, Reblochon v

Ratatouille, basil pb

Confit duck, lentils

Plaice fillet Meunière, samphire

Coquille St Jacques, Mornay

DESSERT

Mince pies, cognac cream

Black forest brownie pb

Profiteroles

Vanilla Madeleines, chantilly

v: vegetarian, pb: plant based.

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients. There is a discretionary

14.5% service charge added to your bill.



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Sharing Menu

STARTERS

Coquille St Jacques, brown shrimp, pomme puree

Beetroot tart tatin, horseradish, thyme pb

Chicken liver parfait, apricot, brioche

MAINS

Atlantic cod, ceps, beurre blanc

Chanterelle & king oyster risotto, roscoff pb

Norfolk bronze turkey, all the trimmings

Sides for the table

DESSERTS

Black forest gateau

Mont Blanc

Poached pear, crème anglaise pb

Mini mince pies

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