



• CHRISTMAS •

Dinner Set Menu

Served from 6pm

Three courses & a glass of bubbles

£29.95

Gluten Free, Dairy Free & Vegan options are marked.

These dishes will be amended to suit dietary requirements with elements replaced where appropriate.

Please indicate on your pre-order form if you have any dietary requirements or allergies.

Cream of salsify soup, tarragon cream & toasted foccacia (DF/GF/VEGAN)

Smoked trout, horseradish potatoes, pumpernickle crumb & pickled shallot (GF)

Laverstoke mozzarella, pickled walnuts, confit apricots & roasted chicory (GF)

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Roasted turkey breast with all the trimmings (GF)

apricot & hazelnut stuffing, bread sauce, pickled red cabbage, parsnip gratin,
roast potatoes, buttered carrots, sautéed sprouts with chestnuts, pigs in blankets

Spiced polenta, beetroot, angel hair leeks & Tynsboro Ash goats cheese (GF/DF/VEGAN)

Wild mushroom ragu, puff pastry, roasted cobnuts, apples & thyme, tomato vinaigrette (DF)

Pan fried salmon fillet, squash puree, lemon butter sauce, beetroot & gruyere crisp (GF)

30 day aged 8oz Sirloin steak, sauteed mushrooms, dauphinoise potatoes, (GF/DF)
black carrot puree & tarragon gravy (£3 supplement)

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Roasted pistachio chocolate pot & spiced shortbread (GF/DF/VEGAN)

British Cheese selection – Tynsboro Ash, Tunworth, Keens Cheddar (GF)
& traditional accompaniments (£2 supplement)

Please be aware a 10% optional service charge will be added to all bills.
Our kitchen contains allergens: please inform your server of any dietary requirements or allergies.
Please contact us for gluten free or dairy free menus

www.zazuskitchen.co.uk | info@zazuskitchen.co.uk | [@zazuskitchen225](https://www.instagram.com/zazuskitchen225)