



*Christmas at
Mead*



4 COURSE MEAL

£59.95 per person

TO START

DATE & COCONUT BUTTER

House-made rosemary focaccia, Maldon salt

STARTER

PAN-FRIED SCALLOPS

Chestnut mushroom puree, truffle broth, shoestring
fries, lumpfish caviar

RAGU SIGARA BOREGI

Slow-braised beef, wasabi creme, pickled radish, chive fennel

ROASTED BUTTERNUT SQUASH SOUP (VE)

Sage and butter, toasted pumpkin seeds, served with focaccia

MAIN

BEEF WELLINGTON

Grain-fed beef tenderloin, buttered artichoke hearts
and fresh winter truffle

RACK OF LAMB

French-trimmed lamb, pistachio herb-crust, papas pajas
and rosemary jus

FESTIVE ROAST CHICKEN

Corn-fed chicken supreme, rich gravy and
classic festive trimmings

KING OYSTER MUSHROOMS (VE)

Butter-basted oyster mushrooms, truffle
puree, chimichurri and chestnuts

DESSERT

STICKY TOFFEE PUDDING AND PECANS

Warm date sponge, toffee sauce, pecan crumble,
served with coconut ice cream

PISTACHIO AND WHITE CHOCOLATE TIRAMISU

Vanilla-soaked ladyfingers, ground pistachio and
white chocolate shard

CHOCOLATE CRÉMEUX WITH ORANGE

72% Belgian dark chocolate, hazelnut brittle
and whipped crème fraîche