

Welcome to The Mermaid... We wish you a very merry Christmas and hope you enjoy the festive season!

From Larder

Forest of Wild Mushroom with Crisp Kale Soil, Sautéed Morels, Salsify Crisps, Shaved Truffle & Chervil Rosemary Flamed Fennel with Pickled Cucumber, Buttermilk & Dill Oil, Marinated Keta & Dill Ice Cream Okra Pakora with Red Current Lyonnaise Shallots, Balsamic Figs, Game Crisps & Spiced Peanut Sauce Crisp Peppered Peppers, Basil Pearl, Wasabi Crumb, Pickled Ginger Kohlrabi, Micro Fennel & Seaweed

From Sauce

Choice of Grilled Celeriac or Roasted Squash with Romanesco & Sage Wedges, Leek Hay, Parsnip Puree,
Brussel Sprouts, Crisp Scarlet Kale, Baby Roast Potatoes & Chestnut Bread Sauce

Sri Lankan Roasted Baby Cauliflower, Spiced Quinoa & Buckwheat, Coconut Roti & Pepper Cumin Crisps

Smoked Charred Courgette, Scotch Quail Eggs, Potato Fondants, Buttered Krones, Squash & Cedar Puree

Baby Beets, Truffle Gnocchi, Confit Leek Hearts, Watermelon Turnips, Snap Dragons, Lemon Lime Puree

Vegetable 'Steak' of Squash or Celeriac Accompanied by Roasted Garlic New Potatoes, Carrot & Celeriac Remoulade, Blue Cheese Beignets, Smoked Chestnut Mushrooms, Cherry Tomatoes & Germinated Rapeseed Salad

From Pastry

Frosty the Snow Man

Iced Sticky Toffee Mousse with Vanilla Milk Sorbet, Crisp Meringue, Date Gel, Sugared Walnut,
Candied Carrot & Butter Snow

Passionfruit Panacotta

Confit Passionfruit Seeds with Blown Sugar Grapes, Apricot Gel, Lemon Zest Tuile & Apple Blossom

Traditional Christmas Pudding

Christmas Pudding with Candied Citrus, Brandy Butter & a Plum Pudding Espuma

Mississippi Mud Pie

Iced Frangelico Parfait with a Caramel Pulled Hazelnut, Coca Nib Crumb, Chocolate Fudge Sauce & Goats Milk Sorbet