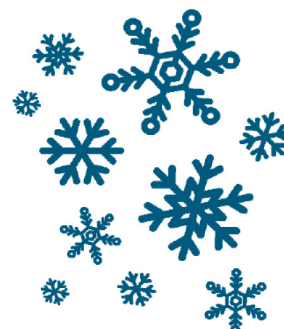


CHRISTMAS MENU

THE Est. 2006 **CUT**
bar / restaurant / café

bookings@thecutbar.com
020 7928 4400
thecutbar.com

The Cut Winter Fizz
prosecco, pomegranate liqueur or
Seedlip Garden, homemade raspberry lemonade (alc free)



Game Terrine
plum chutney, grilled quince, pickled onion, mustard, toast

Smoked Salmon Tartar
edamame beans, radish, horseradish crème fraîche, rye bread

Roast Butternut Squash
roast red onion, fregola, baby carrots, feta (v)

Roast Turkey Crown
red wine jus (gf)

Baked Halibut
saffron beurre blanc (gf)

Roast Cauliflower & Broccoli
vegetable gravy (vg) (gf)

all main courses served with roast potatoes, cavolo nero, Brussels sprouts & Chantenay carrots

Drunk Sorbet
sloe gin, blood orange sorbet (vg) (gf)

Pear & Apple Crumble
orange caramel custard (v)

Chocolate Brownie
boozy chocolate sauce, vanilla ice cream (v)



Two Courses 25.00 - Three Courses 27.00

Allergy Advice: Should you suffer from any allergy or have any dietary requirements please ask a member of staff for more information.

(v) vegetarian (vg) vegan (gf) gluten free recipe, may contain traces of gluten.

An optional service charge of 12.5% will be added to your bill, this is shared entirely between our staff.