

in gratitude for the partnership with:

ren at rens kitchen

chris at hayselden potatoes **farm**

laura at masafina

giuseppe at la latteria

andrei at merit mushrooms

le marchè

kiss the hippo

james at canton

cobble **lane** cured

vincenzo at smokin' brothers

natoora

ben at portland **shellfish**

hansel and pretzel

**woods** fish

zazou emporium

steph and paddy cackleberry **farm**

molyneux farm

thornicrofts

**abc kitchens with jean-georges vongerichten**

inspired by the earth and rooted in cultivating good relationships  
with the planet & our table, we present a changing menu of  
organic and locally sourced visionary global food.

# thanksgiving

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thursday 27<sup>th</sup> november

85 per person

## first course

### guacamole

*toasted pepitas, tomatillo salsa*

### bluefin tuna tartare

*avocado, ginger, white soy dressing*

### spicy lime & cabbage slaw

*autumn pears, avocado,  
fragrant herbs, crispy shallots*

## second course

### head on shrimp

*sizzling garlic & chilli, parsley, lemon*

### butternut squash pizza

*nduja, ricotta, hot honey*

### crispy artichoke

*rose saffron aioli, fennel pollen,  
amalfi lemon*

## third course

### roast norfolk bronze turkey, traditionally garnished

*chestnut stuffing, braised red cabbage,  
roast parsnips, pigs in blankets,  
roast potatoes, carrot & swede purée,  
brussels sprouts with smoked bacon,  
bread sauce, turkey jus*

### roasted sea bass

*chanterelles, lemon, parsley*

## dessert

### spiced pumpkin pie

*whipped mascarpone*

### apple pie

*green apple sorbet*

### chocolate pecan pie

*candied kumquats*

executive chef benjamin boeynaems  
chef jean-georges vongerichten

please inform us of any allergies and/or dietary requirements.  
all prices are inclusive of vat at the current rate.  
a discretionary service charge of 15% will be added to your bill.

# christmas day

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thursday 25<sup>th</sup> december

300 per person

## first course

**green chickpea hummus**  
*served with pitta and crudités*

**heirloom beet carpaccio**  
*avocado purée, flavours of tartare*

**orkney sea scallop tartare**  
*shiso, kohlrabi, plum sesame*

## second course

**black truffle pizza**  
*three cheese, farm egg*

**goma-ae**

**dorset crab toast**  
*green chilli, dill, lemon aioli*

## third course

**roast norfolk bronze turkey,**  
**traditionally garnished**  
*chestnut stuffing, braised red cabbage,  
roast parsnips, pigs in blankets,  
roast potatoes, carrot & swede purée,  
brussels sprouts with smoked bacon,  
bread sauce, turkey jus*

**steamed native lobster**  
*sweet & spicy black pepper condiment,  
herbs, lemon-braised fennel*

## dessert

**meyer lemon tart**  
*blood orange sorbet*

**christmas pudding**  
*brandy sauce*

**bûche de Noël**  
*toasted almond sorbet*

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chef jean-georges vongerichten

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## new year's eve

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wednesday 31<sup>st</sup> december

250 per person

### first course

#### dosa

pear & cardamom chutney,  
coriander, sambal

#### roasted market beets

saffron coconut yoghurt, fresh herbs,  
white balsamic, cucumber

#### orkney sea scallop tartare

shiso, kohlrabi, plum sesame

### second course

#### crispy dover sole tacos

aioli, cabbage, apple slaw

#### charred grilled octopus

cuttlefish, kohlrabi slaw,  
cashew, romesco

#### murasaki yam

black sesame, white sesame

### third course

#### sautéed south coast john dory

fragrant broth with spinach,  
basil lemon confit

#### charred duck breast

hibiscus & date jam, cabbage,  
almond infusion

### dessert

#### passion fruit flower

#### dark chocolate espresso tart

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chef jean-georges vongerichten

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# taste of abc kitchens

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*tables of 8 and above*

*110 per person*

## table snacks

**green chickpea hummus**  
*served with warm pitta,  
market crudités*

**guacamole**  
*datterini tomato salsa,  
warm crunchy tortillas*

**dorset crab toast**  
*green chilli, dill, lemon aioli*

## light & bright

**heirloom beet carpaccio**  
*avocado purée, flavours of tartare*

**orkney sea scallop tartare**  
*shiso, kohlrabi, plum sesame*

## warm & sustaining

**crispy dover sole tacos**  
*aioli, cabbage, apple slaw*

**arroz con pollo**  
*crackling skin, lemon zest,  
black pepper*

**whole roast cauliflower**  
*turmeric tahini, red zhug,  
pistachio, date molasses*

## dessert

**salted caramel ice cream sundae**  
*popcorn hot fudge sauce,  
candied peanuts*

**coconut panna cotta**  
*tropical fruit, yuzu*

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chef jean-georges vongerichten

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