



## PLATEAU CHRISTMAS MENU

### FIRST COURSE

foie gras a la plancha, quince, walnut and kale salad  
salmon gravadlax, green peppercorn, lemon and olive oil  
seared diver caught scallop, spiced cranberry sauce, pumpernickel bread

### MAIN COURSE

baked monkfish, leeks, potatoes, spice and nut broth  
roasted bronze turkey, apples, bressels sprouts, bacon and cranberry sauce  
castle mey beef wellington, foie gras, mushrooms and mash potato  
*supplement 4.50*

### DESSERT

shortbread, ricotta and tapioca cream  
valrhona chocolate fondant, coconut sorbet (*please allow 10 minutes*)  
dessert from the trolley

**2 COURSE 32.00**

**3 COURSE 37.00**

selection of vegetables 4.15 per person  
organic mixed leaf salad 4.15

12.5% discretionary service charge will be added, 15% VAT included  
Plateau complies with the hospitality industry's voluntary code of practice.