

# CHRISTMAS MENU



COOKE'S  
— RESTAURANT & BAR —

# COOKE'S

\$199 PER PERSON | 5-COURSE SET MENU  
INCLUDES A COMPLIMENTARY GLASS OF CHAMPAGNE

## STARTERS

### CHILLED PEA & MINT VELOUTE **NGA DF V**

Fresh garden peas | Mint oil | Pickled shallot | Creme fraiche quenelle

### POTTED LOCAL CRAB, BROWN BUTTER & BRIOCHE

White & Brown crab meat | brown butter | Lemon & Mace | Toasted brioche | Pickled fennel

## MAINS

### SLOW-ROAST PORK BELLY **NGA**

Crisp crackling | Stone fruit puree | Charred sweetcorn | Crushed new potatoes | Sage jus reduction

### ROAST VENISON LOIN **NGA**

Fresh pea puree | Griddled asparagus | Cherry & Juniper gel | SFondant potato | Jus reduction

## DESSERT

### CHOCOLATE DOME, CHERRY & VANILLA **NGA V**

Dark chocolate sphere | Cherry compote | Vanilla bean mousse | Warm salted caramel

Please inform the wait staff of any allergies.

(V) VEGETARIAN | (VG) VEGAN | (DF) DAIRY FREE | (NGA) NO GLUTEN ADDED

ALL Accor+ Explorer members receive an exclusive 10% discount on their dining experience