

# SYON HOUSE

## IGLOOS

### DINNER

#### Amuse bouche

Jerusalem artichoke velouté, hazelnut crumble, truffle oil (Vg)

#### Starters

Chicken and pistachio terrine, damson chutney, bitter leaves

Cropwell Bishop stilton and chicory salad, candied walnuts, Pedro Ximenez dressing (V)

Vegan Blue and chicory salad, candied walnuts, Pedro Ximenez dressing (Vg)

Beetroot cured salmon, horseradish and crème fraiche ice cream, pickled cucumbers, dill

Ham hock croquettes with celeriac puree and green apple

#### Main courses

Seven hour slow cooked Sussex beef, caramelised shallots, smoked garlic potato puree, cavalo nero

Corn-fed chicken ballotine stuffed with leek and truffle, thyme and gruyere pressed potatoes, sautéed chard

Smoked haddock and lobster fish cakes, lobster and caviar bisque, wilted spinach, fennel jam

Spiced butternut squash and mushroom wellington, baby vegetables, cep jus (Vg)

#### Desserts

Dark chocolate and walnut mousse with liquid salted caramel

Clementine and bay leaf cheesecake with ginger shortbread

Brown butter treacle tart with chestnut and caramelised pecan ice cream

Coconut pannacotta with mulled winter fruit compote (Vg)

**£49.50 per person**

A discretionary 12.5% service charge will be added to all bills