

The FESTIVE EDIT



by

RABBIT & STITCH

Where style meets flavour

2 COURSES £29.95 | 3 COURSES £36.95

ROASTED BEETROOT & DILL SOUP

Crème fraîche, warm crusty bread (V) (GFA)

Inspired by Vivienne Westwood - bold, vibrant, rooted in heritage.

BREADED BRIE

Cranberry relish, winter leaf & chicory salad, honey mustard dressing (V)

Inspired by Coco Chanel - timeless elegance with a touch of indulgence.

RABBIT & PISTACHIO TERRINE

Baby heritage carrots, apple, toasted sourdough

Inspired by Paul Smith - playful tradition with British flair.

SMOKED MACKEREL PÂTÉ

Horseradish cream, cucumber ribbons, capers, rye crispbread (V) (GFA)

Inspired by Giorgio Armani - sleek, minimal, and refined.

ROAST TURKEY

Chorizo, apple & fennel stuffing, roast potatoes, greens, red wine gravy (GF)

Inspired by Ralph Lauren - classic luxury with festive flourish.

PAN-FRIED SEA BREAM FILLET

Rissole potatoes, baby leeks, lemon & caper butter sauce (GF)

Inspired by Christian Dior - haute couture precision, light and elegant.

CONFIT OF DUCK LEG

Chorizo & white bean cassoulet, roasted carrots, crispy sage

Inspired by Dolce & Gabbana - rich, layered, and Mediterranean in spirit.

BROWN BUTTER CAULIFLOWER STEAK

Caramelised onion purée, winter squash, toasted dukkah (V) (GF)

Inspired by Stella McCartney - bold, modern, and plant-based chic.

TRADITIONAL CHRISTMAS PUDDING

Brandy sauce, cranberries

Inspired by Burberry - classic British heritage with festive sparkle.

DARK CHOCOLATE TARTE

Whipped mascarpone cream, candied orange peel, hazelnut tuile.

Inspired by Alexander McQueen - decadent, dramatic, and meticulously crafted.

BLACKCURRANT & THYME CRÈME BRÛLÉE

Vanilla sablé (GFA)

Inspired by Valentino - delicate, romantic, and intricately detailed.

BLACK FORREST TRIFLE

Dark chocolate, morello cherries

Inspired by Karl Lagerfeld - indulgent, dramatic, and undeniably chic.

(V) - VEGETARIAN | (VE) - VEGAN | (GF) - GLUTEN FREE | (GFA) - GLUTEN FREE ADAPTABLE

