

GEES GALLERY

3 COURSES 90.00

Soup | green leek & potato, black truffle & croutons (v)

Jamón croquetas | aioli

Tuna Sashimi | sliced high-grade tuna & tartare, radish, pink ginger & wasabi

Blue Cheese Salad | pear & hazelnuts (v)

Free Range Bronze Turkey | chestnut stuffing, seasonal trimmings

Seared Beef Fillet | braised beef shin, potato purée, red wine sauce

Grilled Monkfish Tail | pink fir potatoes, charred leeks, tomato & shallot relish

Slow Roast Celeriac | pickled walnuts & dill sauce (vg)

Pedro Ximénez Christmas Pudding | brandy cream

Rich Chocolate Pot | olive oil biscuits & crème fraîche (vegan upon request)

Sherry Trifle | blackberries, toasted almonds & vanilla custard

British Cheese Plate | crispbreads, chutney & cider apples



GEESMARKET

15% discretionary service charge will be added to your bill.

All service charges & tips go to our team.

Our chefs will make every effort to accommodate any special requests.

Please inform us if you have any allergies or intolerances.