



LITTLE HACHÉ *Christmas Menu*

2 COURSES - 22 / 3 COURSES - 26

Min. 6 people. Pre-orders only

STARTERS

TRUFFLE ARANCINI v

Fried rice balls, truffle aioli, Parmesan snow

CRISPY BRUSSELS SPROUTS v

Sesame tahini dip

HONEY GLAZED ROASTED CHIPOLATAS

Cranberry ketchup

'HARRY'S BAR' STYLE SMOKED SALMON

Horseradish mayo, radish, cucumber

MAINS

CHRISTMAS IN A BUN BURGER

A festive stack of turkey and sausage patties, crispy bacon, fresh baby gem leaves and a tangy cranberry ketchup in toasted brioche bun - served with lightly fried Brussels sprouts

VEGANS REJOICE BURGER vg

Beyond Meat vegan burger, panko crusted Portobello mushroom, Brussels sprouts slaw and crispy sage - served on a bed of rocket with cranberry ketchup on a toasted Ciabatta bun

STEAK TRUFFLE BURGER

Truffle aioli, caramelised onions, Gruyère cheese, truffle shavings

GREEN BOWL v

Avocado, halloumi, green pesto, chive oil, wild rice, cavolo nero, omega seeds, red chilli, coriander, Clarence Court poached egg

CHICKEN LEVANT SALAD

Cumin, coriander and cinnamon spiced chicken, baby gem, pea shoots, red onions, rose harissa, tahini sauce, Greek yoghurt, pomegranate

All served with a choice of Rosemary sea salt fries, sweet potato fries or a kale salad

SWEETS

SANTA'S BITES v

Warm skillet cookie, biscoff swirl, vanilla ice cream, and a shot of Eggnog

SALTED CARAMEL AFFOGATO v

Social Roasters coffee, vanilla ice cream

LITTLE MOONS MOCHI vg nuts

Soft rice dough balls stuffed with vegan Passion Fruit artisan gelato

Menu subject to changes

v vegetarian • **vg** vegan

FOOD ALLERGIES

If you have any food allergies or intolerances please speak to a member of our team who will be able to give you allergen information on all our dishes