THE ATLAS

Christmas Menu
2025

'Habas y Morcilla' - Broad beans, black pudding & melted onion
Corn & chorizo crumble - garlic, chilli & parsley

(v) 'Ensalata Rosso' - Heritage beets, red cabbage & red onion
Goat's cheese curd, chervil & pomegranate

Baked Ricotta in Savoy leaf - focaccia & parmesan
Sautéed Girolles, chestnuts & pancetta

Pulled spiced ham hock & blood orange salad
Tardivo & Castelfranco - honey mustard dressing

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Roast breast of turkey
Roast potatoes, parsnips, glazed carrots, green beans & pancetta
Spiced cranberry relish & bread sauce

Slow-cooked short-rib of beef - cipollini onions, thyme & red wine
Melted celeriac - cream, butter & parsley
Sautéed Cavolo Nero - Aleppo chilli & garlic

Roast fillet of Salmon 'sur croute' - spinach, lemon & dill
Roast Pink Firs - grilled radicchio, baby caper & parsley salad
Crispy leeks & chive beurre blanc

(v) 'Paella de Verduras' - Saffron & Judion bean rice - paprika & lemon
Roast Peppers, caramelised fennel, roast tomatoes & spiced hispi cabbage
Green tomato & coriander salsa

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'Tiramisù'

Sticky toffee pudding & ginger ice cream

'Pasticchio' - rhubarb & peach, meringue, mascarpone cream & red berry coulis

French & British cheeses - pear, toast & biscuits (£4 supp)
Comté, Fougerus, St Maure de Touraine, Mrs Binham's Blue

3 Courses £45

Menu price include crackers for all!
Please inform us of any food allergies or dietary requirements
A discretionary 12.5% service charge will be added to your bill

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