



2 courses  
**£27.50**  
Supplements  
apply

## MARKET MENU DINNER

3 courses  
**£32.50**  
Supplements  
apply

*Every Evening in Restaurant 178*  
**28th November – 30th December 2019**

Chef's festive snack  
Roasted vegetable velouté, puffed grains, sage

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Whipped goats cheese, heritage beetroot, candied walnuts, red vein sorrel  
Cured salmon, fennel pollen, dill, cucumber, radish, rye bread  
Chicken liver parfait, Fairlawns spiced pear chutney, toasted brioche  
Crispy pork croquette, carrot puree, pickled cauliflower, cherry tomatoes  
Baby carrots cooked in Marmite, hazelnut gremolata, pumpkin seed pesto  
Duo of Cornish mackerel, celeriac, apple, dill

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Roast turkey, stuffing and chipolata, roast potatoes, honey parsnip, carrot, sprouts, gravy  
Pork belly, caramelized artichoke, smoked Puy lentils, red wine, apple sauce  
Glazed braised beef, smoked mash, heritage carrot, baby onions, parsley, roasting jus  
Roasted cod loin, mussel creamed cabbage, yeasted cauliflower, sprout shells  
Fillet of plaice, butternut squash, gnocchi, hazelnuts, kale, roasted garlic rouille  
Broccoli and potato risotto, Ricotta cheese, wild rice crackers, truffle  
Whole grilled lemon sole, new potatoes, nutty butter sauce, baby capers (£5)  
Dry aged 8oz Sirloin steak, chunky chips (£5)  
Dry aged 8oz fillet steak, chunky chips (£10)

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Christmas pudding, brandy custard, dried cranberry  
Pineapple upside down cake, rum caramel, Mascarpone ice cream  
Dark chocolate and orange terrine, aerated chocolate, yogurt sorbet  
Vanilla cheesecake, raspberry, meringue, pistachio, macaron  
Aldridge honey ice cream, honeycomb, chocolate sauce  
Cheese board, Fairlawns chutney, celery and grapes

Maximum party size of 12  
Parties which include 8 or more are asked to  
pre-order 48 hours in advance.

Children under 12 £19.50

  
**Join the Party**  
Adult guests  
can join the Party  
nights if your dinner  
coincides with one  
of these events