



## Aster Restaurant Festive Menus 2017

### Three courses £45

#### Starter

Herring caviar, potato blini, sour cream, rosolli  
Game pate, rowan berry jelly, brioche  
Smoked courgette, tender swede, cheddar cream, pecorino

#### Main

Truffle gnocchi, squash, broccolini, smoked almonds  
Venison wellington, baked beets, juniper  
Salmon koulibiak, lemon butter sauce, green leaves

#### To finish

Clementine meringue, kefir mousse, poached winter fruit  
Pear Tarte tatin, vanilla crème fraiche  
Spiced rice pudding, macerated fruit consommé

### Three courses £55

#### Starter

Pan fried foie gras, smoked eel and apple salad, lace potato  
Selection of Nordic roes, potato blinis, sour cream  
Rosolli, beetroot salad, chestnuts, truffle dressing  
Scallop carpaccio, sea buckthorn, liquorice, dill

#### Main

Milk fed lamb shoulder, celeriac, Jansson's temptation  
Codling 'in paper', Atlantic prawns, crushed dill potatoes  
Venison Wellington, red cabbage, juniper black berry sauce  
Spelt and cep risotto, tender swede,

#### To finish

Nordic coffee, chocolate macaroon, coffee mousse liquorice crumble  
Pistachio soufflé, pistachio ice cream  
Clementine meringue, kefir mousse, clementine sorbet  
Pear tart tatin, vanilla crème fraiche