



The Providores Christmas Menu 2017

Sparkling Christmas cocktail (supplement £7)

RR Bold Red Vermouth, Tuaca, Cinnamon, Sparkling Wine

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Amuse-bouche

Today's soup

Goats' cheese mousse, roasted butternut squash, caramelised cauliflower, chicory, Brussels sprouts

Panko-crumbed Tamworth pork butt croquette, green mango, green papaya, yuzu, coriander

Blackened mackerel, turnip cashew puree, clementine, pomegranate, watercress

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Dhal stuffed inari pocket, wild mushrooms, buttered kale, coconut tamarind relish

8 hour slow-roasted Paley Farm mutton shoulder, courgettes, beetroot, chard, spiced jus

Pan-fried market fish, crispy polenta, honey roast parsnips, rocket, Aleppo chilli beurre blanc

All mains served with winter greens and creamy rosemary, miso mashed potatoes

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Poached quince, coconut tapioca, avocado mango sorbet

Spiced-fruit doughnuts, brandy caramel, stem ginger ice cream, cinnamon shortbread crumb

Sweet-miso chocolate brownie, passionfruit chocolate delice, cumquats, goji berries

Petits fours

Tea or coffee

£52 for 3 course menu

Please inform your waiter if you are allergic to any food items.
We cannot guarantee that any items are completely allergen free due to being Produced in a kitchen that contains ingredients with allergens.