



APERVO

Christmas Vegetarian menu

25th of December

12noon to 2:30pm / 6pm to 09.30pm

£50 per person

Houmous Bouche

Aubergine ball & basil mayo (E,G,Sd)

Starter

Millefeuille, watercress, peas & black truffle V (Sd,G)

Main

Spinach, celeriac & chestnuts wellington, watercress and radish V (G,N,Sd)

Dessert

Dark chocolate & cherry mousse, clementine sorbet V (S)

Allergy key - Crustaceans (C) Celery (Ce) Milk (M) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)
Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (Sd) Sesame seeds (Se)
A discretionary 12.5% service charge will be added to your bill. All proceeds from service charge go to our team. All prices are inclusive of VAT

If you have any specific dietary requirements or allergy, please let your server know.

While we will do our very best to accommodate you,

Unfortunately, we cannot guarantee that our kitchen or our suppliers are 100% allergen-free