



Christmas at

FOUND

BAR + RESTAURANT

Christmas 2025

*Where Festive Magic Finds Its
Way Home*





Festive Set Menu

Starters

Ham hock, pickled carrots & mustard terrine

Grilled artisan bread, cornichons, baby sour onion, plum & apple chutney

Mackerel rillettes au poivre rose

Toasted brioche, zesty crème fraîche, pickles

Cream of red lentil, cauliflower rice, roasted cumin soup (VG)

Garlic baguette

Mains

Roast turkey ballotine

Sage & onion stuffing, duck fat roast potatoes, braised red cabbage, seasonal vegetables, sautéed Brussels sprouts & chestnuts, pigs in blankets, gravy

Pan fried sea bass fillet, caper hollandaise (GF)

Saffron potato purée, stem broccoli au beurre blanc, tomato concassé

Vegan wellington (VG)

Sweet potato, ratatouille Provençale, vegan puff pastry, herb pomme purée, braised red cabbage, sautéed Brussels sprouts & chestnuts, sauce au vin blanc

Desserts

Traditional Christmas pudding with cider & rum (GF)

Brandy custard, redcurrant

Crème brûlée

Sables, cranberry compote

Forrest noir gateau (VG)

Crème de cassis & cherry Chantilly cream

After

Mince pies with tea or coffee

£55 per person

*Accompanied with a glass
of bubbly*

A discretionary service charge of 12.5% will be added. All prices include VAT at the current rate. Guests with food allergies & intolerances, please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, & we can not guarantee an allergen free environment. Our menu descriptions do not list all ingredients. (V) does not contain meat or fish. (VG) does not contain any animal products. (GF) gluten free.

Christmas Canapés & Bowl Food

Canapés

Red lentil & cumin velouté (VG, GF)

Smoked pepper & ratatouille mini strudel (VG)

Sage, roast bacon & onion stuffing croquettes, tamarind bread sauce

Smoked salmon Christmas stars, caviar, pomegranates, lemon cream cheese, mulled wine reduction

Bowl Food

Roasted honey nuts & dried tomato couscous risotto, amaretto crumbs, pine nuts (GF, VG)

Pigs in blankets, horseradish & pear pomme purée, caramelized onion gravy

Sticky roasted pork belly skewer, bubble & squeak, grainy mustard & bramley apple jus (GF)

Roast English beef, baby potato, chives & pink radish salad, salsa verde (GF)

Salmon fillet in star anise court bouillon, vegetables gribiche, cranberry & herb butter, fresh satsuma (GF)

Sweet Christmas Treats

Christmas pudding crème brûlée

Traditional mince pie, pumpkin cinnamon syrup

Warm raisin & dried fruit panettone sponge, brandy crème anglaise

Vegan chocolate, dried orange, pecan & caramel bake (VG, GF)

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Christmas Day Menu

Starters

Duck parfait a l'orange

Toasted French brioche, figs aioli, cornichons, baby sour onions, au vin rouge

Pan fried king scallops, citron confit

Lobster bisque, Paris brown mushrooms, epinard au beurre

Cream of red lentil, cauliflower rice, roasted cumin soup (VG)

Vegan cheese tuille, crème fraîche

Roasted heirloom beetroots

Glazed Chèvre cheese, candied walnuts, Dijon mustard & honey vinaigrette

Palate cleanser

Champagne sorbet, persimmon coulis

Mains

Norfolk roast turkey ballotine

Duck fat roast potatoes, braised red cabbage, seasonal vegetables, sautéed

Brussels sprouts & chestnuts, pigs in blankets, sage & onion stuffing, gravy

Filet de boeuf en croute, lard strié & champignons

forrestier

Saffron pommes velouté, creamed spinach, thyme jus

Pan fried stone bass fillet (GF)

Potato dauphinoise, clams, samphire, caper hollandaise

Vegan wellington (VG)

Sweet potato, ratatouille Provençale, vegan puff pastry, herb pomme

purée, braised red cabbage, sautéed Brussels sprouts & chestnuts, sauce

au vin blanc

Desserts

Traditional Christmas pudding with cider &
rum (GF)

Brandy custard, redcurrant

Crème brûlée

Sables & cranberry compote

Forrest noir gateaux (VG)

Crème de cassis, cherry Chantilly cream

Tarte tatin

Lemon swirl ice-cream, tuille framboise

After

Mince pies with tea or coffee

£95 per person
Accompanied with a
glass of bubbly

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New Years Eve Menu

2026

Starters

Vitell tonne

Thinly sliced veal served with a creamy tuna-caper sauce,
artisan crackers, pears, Roquefort bleu & walnut salad

Highland cured oak smoked salmon

Potato cake, dill crème fraîche, pomegranates

Strudel a la Provençale

Roasted cauliflower purée, caramelized pearl onion au vin (VG)

Cream of roasted butternut & tamarind

Barley, Swiss chard, potato quenelle, vegan cheese croutons (VG)

Palate cleanser

Kir royale sorbet

Mains

Jacob's ladder short ribs with champignons fricassee (GF)

Tangy gremolada, pomme purée

Roasted corn-fed chicken breast (GF)

Potato dauphinoise, chantenay carrots, French beans au beurre, thyme
jus (GF)

Pan fried sea bass fillet (GF)

Sautéed king prawns, jersey royale potatoes, crustacean bisque

Wild mushroom & cannellini bean cassolet (VG)

Gnocchi Parisienne creamed in vegan soft cheese & tomato Concassé

Desserts

Truffle torte

Chantilly de mirtille, coconut ice cream (VG)

Entremets croustillant aux chocolat noir

Fabri amarena cherries & clotted cream

Framboise Bavaois

Coulis de fruit rouges

British produce cheese

Extra mature Devonshire cheddar, stilton, camembert

Spicy pear chutney, celery, grapes, Scottish oat cakes (GF)

After

Petit fours with tea or coffee

£95 per person

*Accompanied with a glass
of bubbly*

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Contact Us

Interested in dining with
us? We'd love to hear
from you!

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