

Chocolate Sticky Toffee Pudding

Small but mighty. Trio of bold yet balanced sponges: malty, deep, not too sweet. Pumpkin and almond for crunch. Orange for contrast.

Cocoa whip for lightness. Served with a shot of Salted Caramel Cacao Vodka, to warm you to your toes. (A, V, N)

Mousse Seduction

Trio of smooth, intense mousse quenelles: 65% Supermilk, 70% dark, 90% dark. Seasonal fruits, steeped for months in fine rum as well as orange, passion fruit and lychee liqueurs. Beautifully crisp, spiced sablé.

Nibbly pumpkin seed crumble, sticky caramelised Nigella and sesame seeds. (V, N, A*)

Crumbly Pear Tartlet

A triple-layer threat, upgraded for the festive season. Grated coconut and almond frangipane. Poached pear with a hint of dark chocolate.

Christmas-spiced crumble topping lifted with dense pear coulis. Cinnamon ice cream. Only things missing? Dairy and wheat. (VE, N)

Trio of Island Sorbets

Our pièce de refreshment. Delicate cacao pulp, gently juicy guava, caramelised and roasted pineapple. Ground cacao nibs, for crunch. (VE)

DIETARY INFORMATION (V) Vegetarian, (VE) Vegan, (A) Contains Alcohol, (SF) Shellfish, (N) Nuts. *This dietary can be removed from some of our dishes. ALLERGEN INFORMATION If you have any allergies or dietary requirements, for example you are avoiding wheat or gluten, please speak to a member of our team.

Terms and Conditions: A £10 per person deposit will be required to secure your booking. If your party increases within 24 hours, an additional deposit of £10 per person and a pre order from our set menu will be required. All deposits will be deducted from your final bill on the day. If your party is cancelled within 72 hours prior to your booking, £10 per person will be charged.

Please note a discretionary 12.5% gratuity is applied to all bills for large bookings. * non-alcoholic alternative available.

CHRISTMAS AT



Festive Set Menu

11th November – 23rd December
3 courses and a spritz on arrival*

Dinner £39.95 Lunch £34.95

For parties of 6 or more
email borough@rabot1745.com
or call 020 7378 8226 to book

Seared King Scallops, Celeriac Purée

English West Coast king scallops direct from our angler partner at the Market. Flash-seared with crunchy, intense cacao nibs. Celeriac purée smoothed with cacao butter. Clementine foam. One to sink into and savour. (SF)

Goat's Cheese, Caramelised Fig & Sourdough

Goat's cheese, two ways: rolled in toasted pumpkin seed and in salted cacao crumb. Both whipped super-smooth with delicate, lychee-like cacao pulp. Borough sourdough for crunch. Caramelised fig, butternut squash purée and onion-cacao marmalade for contrast. A lighter starter. (V)

Pulled Pork Piton

The Pitons are two astonishingly symmetrical sea mountains in Saint Lucia, overlooking our island hideaway and cacao farm. Even at this time of year, they're basking in glorious sunshine. A collision of our two worlds, our pulled pork Piton-style is slow-cooked and tender in seasonally spiced mash, with a crisp breadcrumb and cacao nib coating and mulled wine marmalade. (A)

Winter Mushroom Sauté

Market mushrooms sautéed with cacao butter and roasted garlic. Caramelised salsify and chestnut. Celeriac purée with a hint of cacao butter. Deep, creamy, umami. (VE, N*)

Beet Wellington

Beet not beef. Borough beetroot marinated in cacao nibs, pomegranate molasses and apple. Baked with a mushroom, spinach and cacao nib duxelle in puff pastry. Market baby vegetables and cashew sour cream. (VE, N)

Saint Lucian-style Hake

Not dreaming of a traditional Christmas? Embrace our homage to the tamarind, an unapologetically zingy Caribbean fruit. Succulent Cornish hake with a dried-fruit crumb. Swaggering tamarind, coconut and cacao sauce packs a punch. Subtle cacao pulp-braised aubergine.

Slow-cooked Hereford Beef

Applewood-smoked featherblade, marinated in cacao nibs for 24 hours, then slow-cooked. Deep, rich glaze of beef stock, red wine, 70% dark and balsamic. Sage, onion and cacao dumpling. Speaks to open fires and log cabins set among snowdrifts.

12-hour Marinated 'Bois Bandé' Chicken

Bois bandé (pronounced 'bwah bonday') or 'bush magic' rum has been loved for centuries by the local communities around our cacao estate. A riot of spice and sweetness, with notes of cinnamon, star anise and nutmeg and one special ingredient – the bark of tropical tree *Richeria grandis*. Works so well with chicken and sweet potato. (A)

Sides for the table

White Chocolate Mash | Caribbean Sweet Potato
Shredded Brussels Sprouts and Green Beans (V*)
Thick-Cut Chips (V)