CHRISTMAS EVE TAKEAWAY 2026

Poultry, Foie Gras and Pistachio Terrine
Pedro Ximénez fig compote and toasted brioche

Prawn, Shrimp and Monkfish Cannelloni
Shellfish velouté and delicate gratin

MAIN COURSE OPTIONS

Roasted Sea Bream
Fondant potato, confit leek, cava and saffron sauce
or
Glazed Veal Cheek Terrine
Truffled Parmentier, confit shallots and Port wine jus

Chocolate · Orange · Hazelnut
Chocolate crémeux, spiced orange and hazelnut praliné

Price: €72 p.p. (Drinks not included)
Order one week in advance.
Collection on 24 December, from 15:00 to16:00, at unik.