

CHRISTMAS MENU

APPETIZERS

Chef's Special Appetizer
£3

Olives
£3

Bread And Butter
£2

STARTERS

Jerusalem Artichoke Soup
with a Drizzle of Truffle Oil

Seared Scallops with Chorizo,
Shallots and Celeriac Purée

Smoked Halibut, Beetroot, Keta Caviar
with Vodka and Dill Crème Fraîche

Ham Hock Terrine,
Piccalilli and Toasted Rye Bread

Chicken Satay
with Peanut, Coconut and Chilli Sauce

MAINS

Roast Turkey
*with Pigs in Blankets, Roast Potatoes,
Winter Vegetables, Dried Cranberry and
Onion Stuffing, Bread Sauce, Gravy*

Fillet of Beef 'Rossini'
*with Smoked Garlic Mash, Winter Vegetables,
Veal Jus*
£5 surcharge

French Trimmed Lamb Cutlets
*with Dauphinoise Potatoes, Mangetout
and Mint Jus*

Pan-Fried Sea Bass
*with Beurre Blanc au Pastis and
Fennel Boulangère*

Poached Turbot and Lobster Duo à l'Armoricaïne
with Winter Greens
£5 surcharge

Root Vegetable Wellington
*with Bell Pepper and Tomato Coulis and
Rocket Salad*

DESSERTS

Flaming Christmas Pudding
with Bailey's Crème Anglaise

White Chocolate Cheesecake
with an Amaretti Base

Chocolate Crème Brûlée

Warm Sticky Toffee Pudding
*with Madagascar Vanilla Ice Cream and
Butterscotch Sauce*

Mixed Berry Salad
*with Sweet Wine Jelly and
Greek Chantilly Yoghurt topped
with Freeze-Dried Raspberries*

Selection of Sorbets

HAPPY ENDINGS

Cheese And Biscuits With Quince Jelly
£5

Small Glass Of Sweet Red Wine
£5

Small Glass Of Sweet White Wine
£5

Mince Pie
£3

Mince Pie
with Glass Of Port
£8

Mince Pie
with Glass Of Sweet White Wine
£8

Please note a discretionary service charge of 12.5% will be added to your bill (mandatory for tables of 6 or more).

Before placing your order, please inform us if a person in your party has a food allergy.
In line with EU regulation 1169/2011, allergen product lists are available upon request