

DISCO

CABARET MENU

Christmas 3 Course Menu

Starters

- Leek and potato soup, chive oil (vg)
- Thick cut smoked salmon, beetroot tartare, horseradish Chantilly, dill dressing
- Tian of crab and avocado, caviar dressing, toasted focaccia
- Duck liver parfait, red onion confit, toasted brioche
- Butternut squash, red onion and goats' cheese tart, sun-blushed tomato and basil salad, aged balsamic dressing (v)

Main Courses

- Roast turkey, chateau potatoes, seasonal vegetables, sage and onion stuffing, cranberry sauce
- Grilled fillet of beef, buttered chateau potatoes, honey roast parsnips and carrots, red wine jus
- Roast seabass, crushed new potatoes, tender stem broccoli, sauce vierge
- Wild mushroom risotto, crème fraiche and reggio cheese (v)
- Beetroot & squash wellington with kale pesto (vg)

Desserts

- Steamed plum pudding, cognac butter and custard
- Passion fruit mousse and coulis, dark chocolate cup, orange sorbet
- Red plum and almond tart, spiced plum puree, vanilla ice cream
- Belgian chocolate truffle cake, orange sorbet (vg)

A discretionary service charge of 12.5% of the value of the cabaret ticket/voucher, plus any additional items ordered on the day, will be added to the final bill.

Café  de Paris

(v) Indicates a vegetarian option (pb) Indicates a plant-based option

(gf) Indicates a gluten free (d) Indicates a dairy free option

Please notify a member of staff if you have an allergy or ask for further allergen information.