

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

Monkfish 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