

Christmas

MENU

STARTERS

Baby Squid

Grilled & Stuffed With Apricot, Raisin, Pine Nuts, Capers & Fennel

King Prawn Cocktail

With Lemon Buttered Brioche, Sriracha, Tiger Prawns, Avocado & Mango

Crayfish, Smoked Salmon and Avocado Timbales

With Cucumber, Chives, Orange Zest & Olive Oil

Pork Belly Bites

With Hoisin Glaze & Asian Slaw

Aged Blue Stilton Filo Bites With Fig & Pecans (V)

With Maple & Sage

MAIN DISHES

Halibut

With Champagne Buerre Blanc, Grilled Asparagus, Crushed Sage & Lemon New Potatoes

Pork Belly

Orange & Clove Glaze, Wholegrain Mustard Pomme Puree, Mixed Seasonal Vegetables

Roasted Black Angus Fillet +£5.00

With Marrow Bone, Port & Pepper Jus, Pomme Puree & Honey Roasted Carrots

1kg Scottish Mussels

Tomato, Red Pepper & Nduja Sauce, Bread & Lemon

Whole Lobster +£5.00

Whole 400g Lobster, with Thermidor Sauce & Seasoned Fries

Beetroot & Porcini Wellington (V)

Roasted Baby Potatoes, Roasted Vegetables, Port & Porcini Gravy

DESSERTS

Cheese Board & Ximinez Sherry/Port +£10

Selection of Continental Cheeses, with Fig, Grape & Crackers.

With Pedro Ximinez Sherry or Ruby Port

Pistachio Florentine with Gelato

Two Scoops of Our Artisan In-House Gelato,
Ask Your Server For Flavours

Black Forest Trifle

Layers of Black Cherry, Madeira, Dark Chocolate, Custard & Amareno
Cherry Cream

Amaretto Pannacotta

With Cinnamon Poached Pear & Amaretto Syrup



November 18th - December 24th 2024
minimum group size 4, pre-book only

