

Christmas FESTIVE EVENING

3 COURSES £59.95



STARTERS

Chef's Seasonal Soup ((VEA)

Accompanied by freshly baked focaccia bread

Baked Scallops

Served with roasted tomatoes, olives and garlic with prawns

Beef Carpaccio

Thinly sliced beef, fig, dressed in a honey and balsamic reduction, topped with candied walnuts, pomegranate seeds

Smoked Salmon Terrine (GF)

A delicate smoked salmon terrine, filled with cream cheese and fresh dill, accompanied by salmon roe and micro greens

Red Onion and Goat Cheese Tart (V)

Filo basket filled with a balsamic red onion chutney and Ash Goat Cheese

MAINS

Celeriac Pappardelle (VE)

Home-made celeriac pappardelle, served with vegan butter sauce, garlic, shallots and fresh herbs

Chargrilled 8oz Ribeye Steak (GF)

Tender ribeye, chargrilled to perfection, served with mushroom and baby onions jus, alongside chipped potatoes

King Prawn Linguine

Sweet, succulent king prawns, tossed with linguine in a luxurious lobster sauce, finished with ribbons of fresh courgettes

Traditional Roast Turkey Parcels

Served with baby potatoes, chargrilled mediterranean vegetables and port jus

Roasted Lamb Shank (GF)

Slow braise lamb shank, with pomme puree, braised baby carrots, mint and capers jus

Pan Roasted Halibut (GF)

Medley of seafood, clams, mussels, baby potatoes and baby spinach

DESSERTS

Vegan Chocolate Brownie (GF)(VE)

A decadent vegan chocolate brownie, paired with olive oil marmalade and lemon sorbet

Tiramisu (V)

Mascarpone cream, home-made ladyfingers, espresso coffee, amaretto and cocoa powder

Cheese Board (GFA)(VE)

Served with homemade onions chutney, celery, grapes and crackers

Cherry & Almond Bread and Butter Pudding

A warm, indulgent bread and butter pudding infused with cherry and almonds, served with a silky custard

Pistachio and Cranberry Mille-Feuille

Thyme infused Chantilly cream and pistachio gelato

All dishes are cooked fresh to order. Our food is prepared in an environment where nuts and shellfish are present. There is risk associated with consuming raw oysters. For allergen enquires please ask a member of our team. Prices are inclusive of VAT and discretionary 12.5% service charge will be added to your bill.

(V) Vegetarian • (GF) Gluten Free • (VE) Vegan • (VEA) Vegan Available • (GFA) Gluten Free Available

