

FESTIVE DINNER MENU



STARTERS

Soup of the Day

(VE) (GF available) Home-made bread

Crispy Calamari

Tartare sauce

Salmon Gravlax (GF available)

Beetroot, dill, fresh strawberries, lemon & Prosecco gel, home-made focaccia

Chicken Liver Parfait

(GF available)

Caramelised red onions, rocket, home-made bread

24-month Aged

Parma Ham (GF available)

Fig chutney, Parmesan foam, pangrattato, balsamic glaze

Burrata with Fresh Black Truffle (V) (GF available)

Butternut squash carpaccio, crostini

MAIN COURSES

(Served with seasonal vegetables and roasted potatoes for the table to share)

Porcini Mushroom Risotto with Fresh Black Truffle

(GF, V or VE available)
Fresh black truffle, garlic,
white wine, Parmesan

Pan-fried Fillet of Halibut (GF)

Basil mashed potatoes, tomato confit, black garlic gel

Linguine alla Marinara (GF available)

Mussels, king prawns, octopus, squid, tiger prawn, cherry tomatoes, lobster and brandy bisque

Traditional Roast Turkey Parcel au Jus

Parma ham, onion & sage stuffing, cranberry, kale

28 Days Aged Aberdeen Angus Rib-eye Steak 10oz (GF available)

Chipped potatoes, peppercorn sauce, grilled tomato, rocket

Corn-fed Chicken Supreme (GF)

Fondant potato, grilled mushrooms, roasted pepper sauce

DESSERTS

Christmas Pudding (V)
Brandy cream sauce, rum flambé

Noel's Red Velvet Cake

Cream cheese filling

Apple Tart (V)

Shortcrust pastry, caramelised apples, caramel, Italian meringue

Chocolate Brownie (VE)

Raspberry sorbet

Selection of Italian Ice-cream/Sorbet

(GF, V & VE available)
Please ask for flavours

Italian Cheese Selection

(GF available)
Served with crackers,
nuts and honey

INSPIRED MEDITERRANEAN CUISINE

All dishes are cooked fresh to order. Our food is prepared in an environment where all main allergens are present. 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.