

Christmas Menu

THREE COURSES — £59.95 PER PERSON

STARTERS



Pan-Seared King Scallops

Cauliflower purée, crispy pancetta, and herb oil

Burrata & Heritage Tomatoes

Basil pesto, balsamic glaze, and fresh herbs

Crispy Calamari

Lemon aioli, rocket, and light chilli-lime dressing

★ *Complimentary artisanal bread & butter served for the table* ★



MAIN COURSES

Slow-Cooked Lamb Shoulder

Creamy Parmesan mash, glazed baby carrots, crispy shallots, and rich red wine jus

Pan-Roasted Salmon Fillet

Lemon and herb crushed potatoes, seasonal greens, and caper butter

Wild Mushroom & Truffle Tagliatelle

Fresh tagliatelle, roasted wild mushrooms, Parmesan cream, truffle oil, and crispy sage



DESSERTS

Passion Fruit & Mango Pavlova

Crisp meringue, vanilla cream, tropical fruit, and fresh berries

Chocolate & Hazelnut Délice

Dark chocolate mousse, hazelnut praline, and salted caramel

Italian Panettone Bread Pudding

Warm panettone pudding, homemade lemon custard, popcorn and salted caramel ice cream, and toasted coconut crumble

**A Discretionary Service Charge of 12.5% will be added to your bill.*

FOOD ALLERGIES AND INTOLERANCES

Please speak to a member of staff about any allergies or intolerances when placing your order.

Vegan (VG) and gluten-free (GF) options available. Please ask our team about dietary adjustments.