



**MATE'S**  
RESTAURANT  
EST 2024

**CHRISTMAS MENU**



# Christmas *menu*

THREE COURSES  
£35.95 PER PERSON

## STARTERS

### ROASTED BUTTERNUT SQUASH SOUP

Bramley apple - chestnut - served with home-made bread

### BEEF CARPACCIO

Wild rocket salad ~ carrot-pomegranate ~ caper berries  
~ goat cheese ~ pistachio crumble ~ bacon mayonnaise

### SEARED SCALLOPS

Jerusalem artichoke puree - crispy artichoke skin - beurre blanc sauce - king mushroom - drizzle of lemon oil

### ARANCINI FILLED WITH TRUFFLE (V)

TRUFFLE AIOLI (Vegetarian)

## MAIN

### TURKEY LEG (SOUS VIDE FOR 12HOURS)

Honey glazed root vegetables ~ turkey gravy

### PAN-FRIED SALMON FILLET

Wheat and mixed vegetables - celeriac with squid ink - tarragon sauce - drizzle of lemongrass oil

### SLOW COOKED LAMB FOR 24HOURS

Garlic-herb baby potato - duck fat - lamb jus

### SEA BASS FILLET

Filled with (prawns-scallop-parsley) pate - beurre blanc sauce with black caviar - drizzle of basil oil

### TORTELLONI WITH WILD MUSHROOMS (V)

Jerusalem artichoke purée, red cabbage, Parmesan-flavoured drizzle of chives oil, red amaranth (Vegetarian)

## DESSERTS

### VANILLA CHEESECAKE

Wild berries compote - vanilla ice cream - mixed fresh fruits

### PANNA-COTTA

Rum - Ginger - Berries - all spice - apple crumble ice cream

### CARAMELIZED APPLE TART

Vanilla Ice Cream

### SORBETS

Raspberry - passion fruit

### SELECTION OF FINE CHEESES

\*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 the ingredients in your meal when making your order.