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.