



3 FLAVOURS



TASTE • INDULGE • ENJOY

CHRISTMAS DAY MENU

3 COURSE MEAL

Complementary bread sticks and hummus on arrival



£68 pp



Tea or coffee included

STARTERS

❖ ROASTED BUTTERNUT SQUASH & CHESTNUT SOUP (V)

Roasted chestnuts, crispy sage, herb oil & double cream

❖ CRISPY BRIE (V)

Panko coated cheese with cranberry sauce

❖ DUCK LIVER PARFAIT

Smooth duck liver parfait served with cranberry sauce & toasted brioche

❖ SHORT RIB BEEF CROQUETTES

Served with bbq sauce and truffle mayo

❖ BLACK TIGER KING PRAWNS (4PCS)

Head on prawns with garlic butter, chilli, cherry tomatoes

❖ TRUFFLE KING SCALLOPS

Served with truffle pomme puree & caviar

❖ HONEY GLAZED GOAT CHEESE (V)

Served with hazelnuts, beetroot, honey mustard dressing

❖ AUBERGINE BRUSCHETTA (V)

Sourdough garlic toasted bread with grilled aubergine puree, guacamole, cherry tomatoes, basil pesto

❖ CRAB & PRAWN COCKTAIL

Classic cocktail with baby gem, avocado and rose marie sauce

❖ CRAB CAKE (3PCS)

Served with dragon mayo, lime & cress

❖ LEEK JALAPENO CROQUETTES (V)

Served with tomato chutney & sour cream



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MAIN



❖ TRADITIONAL XMAS TURKEY

(Turkey breast stuffed with minced beef, dry organic mix fruits, served with roast vegetables, roast potatoes, roast potatoes, veal jus & cranberry sauce)

❖ TRUFFLE DUCK BREAST

Served with truffle mash, red wine jus, fine beans

❖ SLOW COOKED SHORT RIBS

24 hours slow oven braised with creamy mash, veal jus rocket

❖ ORGANIC LAMB RUMP

Soft cut lamb served with creamy mash, tender steam broccoli, veal jus

❖ WILD MUSHROOM WELLINGTON (V)

Wild mushroom, spinach, herbs wrapped in golden puff pastry,
Served with roasted root vegetables, red wine jus

❖ FILLETS OF WILD SEA BASS

Served with rainbow veg, fine beans, new potato, saffron lobster bisque

❖ XMAS WHOLE SEA BREAM

Grilled whole sea bream stuffed with sliced oranges, served with new potatoes, tender steam broccoli

❖ SEAFOOD LINGUINE

Pacific Tiger King Prawn, Shetland mussels mixed seafood, Cooked in garlic olive oil, white wine & creamy tomato sauce

❖ SEAFOOD PAELLA

Spanish style seafood paella, mixed seafood, king prawns, chopped vegetables, shallots, saffron

❖ SCOTCH CUT SIRLOIN STEAK

Served with skin on fries and peppercorn sauce

SURF AND TURF (EXTRA £19.95)

21-day dry aged 270gr Scotch rib eye steak, half grilled lobster & skin on fries



EXTRA GRILLED
KING LOBSTER OR
TRUFFLE THERMIDOR
LOBSTER

HALF KING LOBSTER

£29.95

WHOLE GRILLED
KING LOBSTER 600 GR

£45.90

COCKTAILS



WHITE CHRISTMAS MOJITO

Coconut cream, white rum, pomegranate seeds

11.95

MULLED WINE

Red wine, spices, orange, cinnamon, cloves, honey

9.95



DESSERTS

❖ CHRISTMAS PUDDING
With Martel brandy custard

❖ MANGO & PASSION
FRUIT MOUSSE

❖ FRENCH CREM BRULEE

❖ HOMEMADE TIRAMISU

❖ STRAWBERRY AND
PROSECCO CHEESECAKE

❖ CHRISTMAS CHEESE BOARD
+ £9.95 PP

Selection of international cheese with honey, crackers, mango chutney

