

3
FLAVOURS



TASTE • INDULGE • ENJOY

NEW YEARS EVE

STARTER

- **SOUP OF THE DAY**
With crispy sourdough bread
- **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
- **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
- **TRUFFLE KING SCALLOPS**
Served with truffle pomme puree & caviar

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

£69

EXTRA GRILLED KING LOBSTER OR TRUFFLE THERMIDOR LOBSTER



HALF KING LOBSTER

£29.95



WHOLE GRILLED
KING LOBSTER 600 GR

£45.90

Tea or coffee
included

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DESSERTS

CHRISTMAS PUDDING

With Martel brandy custard

FRENCH CREM BRULEE

STRAWBERRY AND PROSECCO CHEESECAKE

Strawberry, Biscoff Biscuit Crumbs

APPLE ALMOND CRUMBLE

With ice cream or custard

MANGO & PASSION FRUIT MOUSSE

Fresh fruit, coconut ice cream,

STICKY TOFFEE PUDDING

Caramel sauce, vanilla ice cream

HOMEMADE TIRAMISU

*Savoiardi soaked in amaretto & coffee
with mascarpone cheese*

CHOCOLATE BROWNIE

Vanilla ice cream

SPECIAL DESSERT OF THE DAY

Please ask your server for freshly made dessert

ICE CREAM SELECTION (1 SCOOP/3 SCOOPS)

Chocolate, Vanilla, Coconut

SORBET SELECTION (1 SCOOP/3 SCOOPS)

Raspberry, Coconut, Mango

AFFOGATO

Chocolate, Vanilla, Coconut

DRINKS

WHITE CHRISTMAS MOJITO

*Coconut cream,
white rum,
pomegranate seeds*

11.95

MULLED WINE

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

9.95

