



## **CHRISTMAS SET MENU - 4 COURSES**

£65

Complimentary glass of Prosecco on Arrival

### **STARTERS**

Burrata Pugliese , roast pumpkin with fig caramelized onions salad with honey-thyme drizzle

Or

Roast King Scallops wrapped in pancetta served with sautéed wild mushrooms

Or

Foie gras terrine with baby chicory, cappers Mayo and focaccia bread

Or

Hand-pick Crab salad with spicy avocado mousse and Sicilian lemon and truffle oil dressing

### **MIDDLE COURSE**

Lobster Risotto with Champagne sauce

### **MAINS**

Roasted baby chicken rosemary potatoes, Rustic chestnut stuffing with gin & prune gravy

Or

Pan fried venison, thyme roasted baby roots, spiced red cabbage with ginger & Red Wine Jus

Or

Spinach Gnocchi with Cacio e Pepe cheese sauce and toasted peanuts

Or

Roast Halibut fillet with organic lentils, Calabrian N'duja salami and lemon Artichoke

### **DESSERTS**

Hot Italian panettone pudding, vanilla caster cream & pistachio Ice Cream

Or

Mulled with pear, vanilla & Mixed Berries salad

Or

Classic Apple crumble & Berries with whit cottage cream

Menu prices include VAT; a 12.5% discretionary service charge will be added to all food and beverage items. These dishes contain allergens.

We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients. Please inform your order-taker of any allergens or special dietary requirements that we should be made aware of, when preparing your menu request