

## STARTERS

Cream of cauliflower soup with truffle and toasted almonds  
Roasted figs with prosciutto ham and port glaze  
Scottish smoked salmon with dill creme fraiche, caviar and Bellini pancakes  
Seared St Jaques scallops, crispy bacon and roasted butternut squash purée  
(+£7)

## MAINS

Roast crown of bronze turkey, with pork & cranberry stuffing, fondant potato, cranberry jus & traditional trimmings

8oz Beef fillet, blue cheese polenta, green beans, watercress, red wine gravy (+ £15)

Poached fillet of sea bass, puy lentils, crispy salsify, sautéed spinach, sun blushed tomato vinaigrette

Wild mushroom risotto, parmesan flakes and fresh truffle

### FOR 2 PEOPLE

12oz chateaubriand, sautéed spinach, potato dauphinois, bearnaise sauce  
(+ £30)

## SIDES

Brussels sprouts and bacon — £6  
Braised red cabbage — £6  
Sautéed spinach with wild garlic — £6  
Creamy mash — £6  
Cauliflower cheese — £6

## DESSERTS

Traditional Christmas pudding, with brandy custard  
Mulled wine poached pear with manuka honey and creme fraiche  
Rich chocolate torte with vanilla pod ice cream

## COCKTAILS

### CHRISTMAS MARTINI

Vanilla spiced vodka, red-current and pomegranate, cointreau and lime

£12.5

### KIR ROYAL

Cassis topped with champagne

£12.5

### PORNSTAR MARTINI

Vanilla vodka, homemade vanilla sugar, passionfruit. Served with a prosecco

£12.5

## DRINKS PACKAGES

### BRONZE

1 glass of Prosecco on arrival  
+ ½ bottle of house wine

£19.95pp

### SILVER

1 glass of Champagne on arrival  
+ ¾ bottle of house wine

£29.95pp

### GOLD

1 glass of Champagne on arrival  
+ ¾ bottle of premium wine (NZ Sauv / ARG Malbec)

£44.95pp

## CANAPÉS

### UP TO 4 CHOICES

- Trio of Melon served with Cured Ham and a Black Pepper Balsamic — £3
- Smoked salmon, dill creme fraiche, caviar brown bread croutons — £3.5
- Corn Fed Turkey Soup with Parsley Dumpling — £3
- Pan Seared Scallop with Butternut Squash Puree and Truffle Oil — £4
- Winter Vegetables Layered with Buttery Puff Pastry and Carrot Puree — £3
- Herb Crusted Lamb Cutlet with Dauphinoise Potato and Rosemary Butter — £5
- Calf's Liver with Crispy Bacon, Mash and Braised Red Onion — £4
- Goats Cheese Tart with a Red Pepper Coulis and Cress Salad — £4
- Beer Battered Fish and Chips served with Minty Mushy Peas — £4.5
- Corn Fed Roast Chicken Caesar Salad — £4
- Argentinean Fillet Steak with Parsnip Puree and Red Wine Gravy — £6

### UP TO 2 CHOICES

- Christmas pudding and brandy butter — £3
- Jam Roly Poly and Custard — £3
- Raspberry Pavlova with a Berry Coulis — £3
- Bread and Jersey Butter Pudding — £3
- Elderflower Jelly and Vanilla Ice Cream — £3