



T4
@51



CHRISTMAS EVE MENU



ON THE TABLE

SELECTION OF BREAD ROLLS **DGS**

Roasted Aubergine & Garlic Dip

STARTER

LOBSTER & AVOCADO TIAN **CDGS** 280 Kcal

Sour Cream, Green Apple and Beetroot Gazpacho, Winter Blooms

Or

AVOCADO & GOATCHEESE TIAN **DN** 210 Kcal

Sour Cream, Green Apple and Beetroot Gazpacho, Winter Blooms



SORBET

COCONUT SORBET

MAIN COURSE

PAN SEARED HALIBUT **CRDFS** 580 Kcal

Squid Ink Mash, Tender Buttered Asparagus, Orange Beurre Blanc

Or

SCOTTISH ANGUS FILLET **DSG** 670 Kcal

Fondant Potato, Winter Vegetables, Wine Jus

Or

CHICKEN ROULADE **DSG** 470 Kcal

Kafir Lime Couscous Pilaf, Winter Vegetables, Mushroom Velouté

Or

GREEN PEAS AND ASPARGUS RISOTTO WITH GRILLED BRIE **DGN** 550 Kcal

Toasted Pine Nuts, Herb Oil, Parmesan Tuille, Crispy Basil

DESSERT

CHRISTMAS PUDDING (Contains alcohol) **DGNS**

Homemade Christmas Pudding, Kirsch Marinated Cherries, Remy Martin Anglaise

MINCED PIE **DN**

YULE LOG **DG**

CINNAMON ICE CREAM **D**

CHAMPAGNE JELLY **S**

WINTER CARROT CAKE (Alcohol free) **DG**

TEA & COFFEE

£159 per person

All prices are inclusive of VAT. A 12.5% discretionary service charge will be added to your bill.

Please inform our associate if you are allergic to any ingredients.

C - Celery | **CR** - Crustacean | **D** - Dairy | **E** - Eggs | **F** - Fish | **G** - Gluten | **N** - Nuts | **S** - Sulphites  Vegetarian

