



— GANYMEDE —

CHRISTMAS2024

Available Monday-Saturday

£50.00 for 2 courses / £60.00 for 3 courses

***Mulled Tidal Rum and Starkey's Apple Cyder £10.00 /
Christmas Negroni £13.00 / Candover Brut Reserve £12.00***

Starters

Butternut squash soup with parmesan velouté and crispy sage (v)

Home smoked salmon with horseradish cream and sweet mustard

Beef cheek lasagna with celeriac purée, button mushrooms and red wine jus

Main courses

Butter roast turkey with festive trimmings, Yorkshire pudding and truffle jus

Pan fried wild seabass with warm tartare sauce, braised lettuce and crispy goujon

Hand rolled tagliatelle of mushrooms with whipped burrata and Felsina olive oil (v)

Desserts

Sticky toffee pudding with clotted cream ice cream and custard

Christmas pudding ice cream with warm madeleines and frosted pistachios (n)

Chocolate mousse with almond nougatine, crispy pearls and cocoa nib ice cream (n)

A plate of Colston Bassett stilton with confit onion brioche roll (+£9 as an extra course)

To Finish

Coffee or infusions with chocolate truffles £7.00

An optional 12.5% service charge will be added to your bill.

Please inform us of any allergies and intolerances, a full list of ingredients is available on request.

(n) = contain nuts (v) = vegetarian