



CHRISTMAS SET MENU

2 COURSE £45

3 COURSE £50

+ 1/2 BOTTLE OF HOUSE WINE OR PROSECCO £16

SOURDOUGH BREAD & BUTTER

Made in house and served with whipped herb butter

TO START

Choose one:

BURRATA (V)

Heritage tomato, green herb oil, fresh basil

FREE RANGE CHICKEN LIVER PATE

Homemade and served with sourdough and sweet chutney

TRUFFLED MUSHROOM ARANCINI (VG)

Sautéed porcini mushroom, truffle oil wrapped in rice and deep fried

MAINS

Choose one:

14 DAY AGED ARGENTINIAN BLACK ANGUS SIRLOIN

Cooked to your liking, served with peppercorn sauce, parmesan fries and side salad

SEABASS FILLET

Mediterranean salsa, mixed leaves, tomato and cucumber

ROASTED EGGPLANT (VG)

Red pepper sauce, tahini pistachio, fresh herbs, leaves and apple

DESSERT

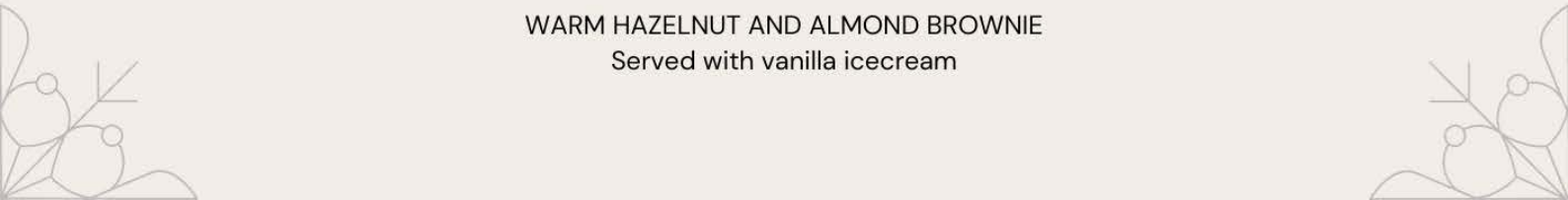
Choose one:

TRADITIONAL CHRISTMAS PUDDING

Served with brandy cream or vanilla ice cream

WARM HAZELNUT AND ALMOND BROWNIE

Served with vanilla icecream





CHRISTMAS CANAPÉ MENU

COLD CANAPÉS

Veg crudities and yoghurt dill dip (vg)

Scottish salmon with cream cheese and dill

Beef tataki and parmesan, rocket

Tuna tartare with avocado foam

Brandy Chicken liver parfait with jam

Black Olives tapenade with herbs

Tomato Bruschetta with parmesan, basil

Bresaola crostini with cheese

Caponata with cream cheese with coriander (vg)

Sea bass taco

HOT CANAPÉS

Chicken crispy with sweet chilli sauce

Chilli prawns with herbs

Spicy chicken wings

Sweet chilli chicken breast

Lamb merguez roll sausage

Baby gem and seafood

Zaatar lamb leg in the flat bread

Arancini with avocado foam

Slice ribs burger with house made pickled

