

CHRISTMAS MENU

Starters

Fresh hand-cut steak tartare made from beef tenderloin

Crab cocktail with grey shrimp

Belgian endive salad with grilled portobello and almond crumble 

Intermediate Course

Mushroom velouté

Main Courses

Pan-fried veal tenderloin with roasted shallot and foie gras shavings

Port sauce – pommes dauphine

Parsnip purée with seared scallops and pancetta

Samphire – brown butter

Celeriac fondant with roasted carrot 

Cauliflower sauce – nut crunch

Dessert

Lemon cheesecake mess



KIDS CHRISTMAS MENU

Starters

Shrimp cocktail

Carpaccio

Tomato soup with small meatballs

Vegetarian option available 

Main Courses

Mini hamburger with fries

Mini vegan burger with fries 

Kids' fish & chips

Dessert

Kids' Dame Blanche

Kids' lemon cheesecake mess

