

CHRISTMAS TABLE D'HÔTE MENU

TO START

CHARGRILLED AUBERGINE Piquillo peppers, tomato and red onion salsa, honey, yoghurt and pomegranate (VG available - Tofu dressing)

SCALLOPS 'KINILAW'

Phillipine style cured Jersey scallops & grilled tiger prawns with calamansi, lime and coconut dressing, mango, red onions, chilli and ginger salsa (*GF Available*)

SALMON GRAVLAX Cream cheese mousse, spiced yoghurt dressed local crab meat, croutons & crab oil

> BEEF TATAKI Seared beef, pico de gallo, chilli, soy, mirin, sesame and truffle dressing, garlic crisps

FOR MAIN

BEETROOT & POTATO CAKE

Mildly spiced beetroot & potato cake, spinach, coconut broth with green chilli & turmeric

SEA BASS

Sweet potato purée, miso, samphire and spinach

TURKEY

Ballantine of turkey with pork, sage and onion, served with 'pigs in blankets', roast potatoes, honey glazed parsnips, seasonal vegetables and turkey gravy

RUMP STEAK

8oz rump steak cooked to your liking and served with grilled vine ripened tomatoes, mushrooms, onion rings and chips

DESSERT

CHRISTMAS PUDDING Christmas pudding with spiced orange anglaise, toasted nuts (GF Available)

CHOCOLATE MOUSSE Chocolate mousse, caramel sauce, peanuts

CARROT CAKE Carrot cake, yogurt citrus ice cream, cream cheese frosting

SELECTION OF CHEESE AND BISCUITS

£39.50 PER PERSON (GST INCLUSIVE)