



## Christmas Eve Dinner

### Starters

Poached tiger prawns, lobster bisque, truffle aioli  
Breast and slow cooked leg of French quail, beetroot, black garlic  
Home smoked salmon, crab, cauliflower and caviar  
Deep fried lamb terrine, hummus, cucumber, fig  
Puff pastry tart, wild mushrooms, tarragon, parmesan

### Main courses

Breast and slow cooked leg of duck, Jerusalem artichoke, cherries  
Medallion of fillet steak, truffle, parmesan chips, grilled mushroom and onion  
Roast fillet of cod, sweet potato, pea and mint ravioli, basil velouté  
Fillet of sea bass, Spanish rice, peppers and dill  
Chargrilled haloumi, aubergine, courgette, Israeli cous cous, flat bread

### Desserts

Mince meat and apple tart, orange ice cream  
Mille feuille of brandy snap, white chocolate and raspberries  
Set vanilla cream with textures of blackberry  
Selection of cheeses from the trolley

*£39.50 per person*

*All prices are Goods and Services Tax inclusive*