



CHRISTMAS TABLE D'HÔTE DINNER MENU

STARTERS

- Home smoked salmon, parsley purée,
curried potato beignet, tagine sauce
- Chancre crab, coriander, pink grapefruit, ginger
- Salt baked beetroot, brie, truffle, apple
- Terrine of smoked chicken, piccalilli, cheddar, brioche
- Ham hock cake, fried duck egg, mushroom ketchup



MAINS

- Traditional roast turkey, gluten free pig in blanket,
roast potatoes, truffle stuffing
- Fillet of pork, foie gras tortellini, sweet potato, baby leeks
- Fillet of bass, squid ink ravioli, savoy cabbage,
white wine cream sauce
- Cod, purée potato, mushroom, pancetta, salsify
- Wild mushroom and artichoke risotto,
slow cooked duck egg, hollandaise



DESSERTS

- Orange and cranberry Christmas pudding,
cinnamon custard, clotted cream ice cream
- Liquid chocolate tart, cherry ice cream, white chocolate
- Apple and blackberry Eton mess
- Crème brûlée, plum mille feuille
- A selection of cheese and biscuits

3 COURSES £38.50* PER PERSON

Please be aware that there could be nut traces in some of the ingredients used in the preparation of our menus. If you have any dietary requirements please inform your waiter.

*Price is inclusive of GST



Sirocco



CHRISTMAS DAY LUNCH MENU

COLD FOOD

BREAD

Selection of fresh breads from our bakery

FISH

Whole poached salmon; whole smoked salmon; poached salmon; salmon rillette;
hot mussels marinière; smoked haddock paté; lobster and crab cocktail;
Mediterranean king prawns; seared herbed tuna with salad; niçoise; sushi and oysters

ACCOMPANIMENTS

Marie rose sauce; lemon crème fraîche; capers; brown bread;
egg yolk and white; chopped parsley and lemon wraps

CHARCUTERIE

Whole Parma ham and seasonal melon; sliced meat platter (chorizo; salami; mortadella; bresaola);
Asian cured beef fillet; honey glazed ham; selection of homemade terrines and patés

SALAD BUFFET

Coleslaw; tomato and cucumber; mixed leaves; carrot salad; pasta salad; potato salad; rice salad;
Horiatiki (feta; red onion; tomato; black olive and parsley); Caesar salad and Asian noodle salad



HOT FOOD

SOUP

Fresh home made soup of the day

MEAT

Roast free range turkey with all the trimmings; roast rib of beef;
roast leg of lamb with mint jelly and butter basted goose with Oxford sauce

FISH

Fish pie, fillets of sea bass on bubble and squeak

POTATOES AND VEGETABLES

Grilled vegetable bake; panache of vegetables, roast and new potatoes

DESSERTS

Christmas pudding with brandy butter; stollen and panatone; white chocolate cheesecake;
lemon meringue pie; chocolate fountains (churros; meringue; strawberries; fruit kebabs);
bread and butter pudding; hot custard; strawberries and cream; fruit salad; crème brûlée;
chocolate brownie; panna cotta; trifle and fruit

Petit fours; mini mince pies; pâte de fruit, chocolates, macaroons, vanilla fudge

ADULT CHRISTMAS DAY LUNCH - £86.50 PER PERSON

CHILDREN UNDER 12 YEARS OLD - £43.50 PER CHILD

CHILDREN UNDER 3 YEARS OLD - FREE

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