



# CHRISTMAS EVE DINNER

## STARTERS

- Crab, salt baked celeriac, caviar, salmon
- Cod, red pepper, duck egg, truffle
- Terrine of duck and foie gras, cherries, vanilla, brioche
- Pork cheek ravioli, apple, cabbage, puffed rice
- Artichoke and parsley, puff pastry, coffee and brie beignet



## MAIN COURSES

- Breast and leg of guinea fowl, Israeli cous cous, tagine sauce, tempura basil
- Rib eye steak, hand cut chips, tomato, mushroom, onion rings, béarnaise sauce
- Fillet of bass, lobster ravioli, creamed leeks, lobster sauce
- Fillet of plaice, mussels, spinach, parmentier potato, saffron veloute
- Wild mushroom and mascarpone risotto, red cabbage foam, side salad



## DESSERTS

- Tonka bean crème brûlée, blood orange and pistachio
- Baseless chocolate tart, peanut, salted caramel ice cream
- Black butter parfait, stewed apples, brioche
- Lemon meringue, lime sorbet
- Local and French cheeses

---

£41.00\* 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**