



Sirocco

Christmas Eve Dinner 2019

Starters:

Beetroot Cured Salmon (GF)
Crème fraîche, pickled cucumber

Wild Boar Ravioli
Silver skin onion, Pancetta

Roquefort Beignet (V)
Jerusalem artichoke, black walnut

Crispy Ham Hock Terrine
Petit remoulade, caper berries

Mains:

Beef Bourguignon (GF)
Savoy cabbage, chestnut mushroom

Duck Breast (GF)
Pear compote, Calvados jus

Fillet of Sea Bass
Saffron pomme purée, charred baby leek

Butternut Squash Risotto (GF) (V) (Available VG)
Parmesan crackling, pumpkin seed

Desserts:

Apple Pie Panna Cotta, (Available GF)
Custard ice cream

Chocolate Fondant Tart (V)
Mint, caramel textures

Blackberry Millefeuille (V)
Spiced plums, vanilla

Selection of British and French Cheese and biscuits

£45.00 per person
GST Inclusive

Please be aware 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.
(GF = Gluten Free, VG = Vegan, V = Vegetarian)