



## Sirocco Set Menu

### Starters

Chargrilled Aubergine  
Piquillo peppers, tomato and red onion salsa, honey, yoghurt, 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  
Beetroot cured salmon gravlax, dill mousse, pickled cucumber, local crab and croutons

Beef Tataki  
Seared beef, pico de gallo, chilli, soy, mirin, sesame and truffle dressing, garlic crisps

Chicken Gyoza  
Chicken gyoza, soy and chilli oil

### Mains

Grilled Cauliflower  
Grilled cauliflower steak, hazelnut dukkah, chimichurri, almond cream (GF)(VG)

Beetroot Potato Cake  
Mildly spiced beetroot and potato cake, spinach, coconut broth, green chilli and turmeric

Sea Bass  
Sweet potato puree, 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, turkey gravy

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

### Desserts

Christmas Pudding  
Christmas pudding with spiced orange anglaise, toasted nuts

Chocolate Mousse  
Chocolate mousse, caramel sauce, peanuts

Orange Cheesecake  
White chocolate & orange cheesecake, almonds, lime compote served with vanilla ice cream

Pistachio Cake  
Pistachio and olive oil cake, pistachio cream, apricot sorbet

Selection of Cheese & Biscuits

**£47.50 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)