



CHRISTMAS EVE MENU

STARTERS

Miso roasted aubergines, sesame seeds, pea shoots (VG) (GF)
Prawn and crab sui mai dumplings, shitaki mushroom, dashi broth with citrus gel
Salmon sashimi, truffle ponzu, tomato, yuzu tobiko, pickled cucumber, chillies (GF)
Seared beef, pico de gallo, chilli, soy, mirin, sesame and truffle dressing, garlic chips (GF)

MAINS

Jerk spiced roasted pumpkin, golden raisins, pomegranate, puffed wild rice
and coconut yoghurt (VG) (GF)
Pan roast bass fillet, herb gnocchi, wild mushrooms, cavolo nero cabbage,
sorrel and dill cream (GF)
Grilled chicken supreme, sauté beans, baby spinach, dauphinois potato with truffle jus
Sirloin steak, king oyster mushroom, vine cherry tomatoes, beef fat chips,
onion rings and peppercorn sauce

DESSERTS

Caramel poached pineapple with passion fruit sorbet (VG)
Baked lotus biscoff cheesecake, strawberry coulis and vanilla ice cream
Chocolate brownie, salted caramel, nut praline and honeycomb ice cream
Selection of British and French Cheese and biscuits, grapes and chutney

£59 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)