



Sirocco

Boxing Day Menu 2024

STARTERS

Crispy vegetable gyoza, pickles with a sesame, soy and chilli oil (V)

Caramelised Jerusalem artichoke soup, with burnt pear and toasted walnuts (GF) (VG)

Beetroot cured gravlax, dill & cream cheese mousse, pickled cucumber, local crab and croutons (GF)

Ham hock terrine with cranberry and red onion jam, pistachios and grilled focaccia (GF Available)

MAINS

Roast butternut squash and chestnut risotto, grilled leeks, pine nuts
and Gorgonzola cheese (V) (GF) (VG available)

Pan roast sea bass fillet, herb gnocchi, wild mushrooms, braised potato,
celeriac and chesnut puree & sorel cream

Slow roast pork belly, roast potatoes, green beans, apples, carrots, swede and cider jus

Roast leg of lamb, Yorkshire pudding, roast potatoes, cauliflower croquet, carrot
and swede purée, green beans, mint jus

DESSERT

Poached pear with sichuan pepper and cardamom, vanilla ice cream

Baked lotus biscoff cheesecake, strawberry coulis and toffee ice cream

Dark chocolate and Jersey Black Butter ganache, kumquat syrup, chocolate crumbs and vanilla ice cream

Selection of British and French Cheese and biscuits, grapes and chutney

£57 PER PERSON
(GST INCLUSIVE)

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.