



THE  
**Grill**

# CHRISTMAS SET MENU

## STARTERS

### **TOMATO & MOZZARELLA GNOCCHI**

Crispy gnocchi and truffle mayonnaise (V)

### **CHICKEN GYOZA**

Chicken gyoza with kalamansi and sriracha mayo

### **SMOKED SALMON**

Smoked salmon, celeriac remoulade, capers, lemon and crostini (GF available)

### **HAM HOCK TERRINE**

Cranberry, red onion jam, pistachios and grilled focaccia (GF Available)

## MAINS

### **250G SIRLOIN STEAK**

Served with baked onion, vine ripened tomatoes, onion rings, chips and peppercorn sauce (£2.50 supplement) (GF available)

### **SEA BREAM**

Grilled sea bream fillet, new potatoes and green beans, garlic butter and lemon (GF)

### **BETROOT & GOAT CHEESE RAVIOLI**

Served with grilled courgettes and truffle butter (V)

### **ROAST TURKEY**

Roast turkey with pork & onion stuffing, pigs in blankets, with all the trimmings (GF available)

## DESSERTS

### **CHURROS WITH CHOCOLATE, SALTED CARAMEL & CINNAMON SUGAR**

Served with vanilla ice cream (V)

### **ICE CREAMS & SORBETS (V)**

### **CLASSIC CHRISTMAS PUDDING**

Classic Christmas pudding with warm custard and berries (V)

### **CHEESE BOARD**

Selection of local, British and Continental cheeses served with chutney, grapes and crackers (V) (GF bread available)

## **3 COURSE £39.75 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 SPECIFIC DIETARY REQUIREMENTS PLEASE INFORM YOUR WAITER.