



Christmas Eve Menu

STARTERS

Miso roasted aubergines, sesame seeds,
pea shoots (VG) (GF)

Jersey crab uramaki, cucumber, Nori and sushi rice uramaki
with gochujang mayo, smashed cucumber salad

Creamy mushroom & salmon filled puff case, rocket & parmesan salad

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 salmon fillet, herb gnocchi, wild mushrooms, celeriac
and chesnut puree, sorrel cream

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

DESSERT

Warm caramelised banana cake, vanilla ice cream and custard

Baileys & oreo cheesecake, caramel sauce and raspberry sorbet

Chocolate brownie, salted caramel, nut praline and honeycomb ice cream

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

£49.50 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.