

CHRISTMAS MENU

AVAILABLE FROM 13TH NOVEMBER

TO START

Smoked Salmon Roulade

With a celeriac remoulade, wasabi cream & Avruga caviar

Truffled Scallops

Oven baked scallops served with truffle butter, parmesan & herbs crust

Sardine Fish Balls

Chia seeds, mustard & garlic aioli

MAINS

Pan fried Halibut

With black olive & fennel crushed potatoes, red wine sauce (Surcharge £5)

Darne de Saumon

Pan fried salmon fillet with wilted spinach, grape and mushroom beurre blanc

Sea Bream with all the trimmings

Roasted Sea Bream fillet with sage & onion stuffing and root vegetable served two way

DESSERTS

Christmas Crumble

Apple & woodland berries, brandy served with crème anglaise

Earl Grey Panna Cotta

Topped with dark chocolate and served with lingue di gatto biscuit