- CHRISTMAS SET MENU -

$65 PER PERSON

TO START

CHICKEN LIVER PATE GFO
With black cherry jelly, crostini

BEETROOT CURED SALMON GRAVLAX GFO
With cilantro and pecorino mayo on garlic crostini

WAGYU BEEF TARTAR GFO, DF
With pickles, capers, red onion, scallion, shaved dehydrated egg, salmon roe on toasted rye bread

BALSAMIC AND GARLIC GLAZED CARROTS VG, GF
With watercress, cherry tomatoes, pomegranate, coriander coconut yoghurt dressing

AND THEN

BAKED SALMON FILLET
Creamy orzo pasta with broad beans, courgette, spinach topped with minted pea puree

OVEN ROASTED CHICKEN SUPREME GF, DFO
With garlic mash, broccolini, chicken gravy

MEDIUM RARE CHARGRILLED LAMB RUMP GF, DFO
Sweet potato mash, roasted vine tomatoes, roasted Brussels sprouts, chimichurri, port jus

SPICED CAULIFLOWER STEAK VG, GF
Crushed butternut squash, leaks, toasted hazelnuts, pomegranate, harissa tahini

AND A SWEET FINISH

ROASTED PEACHES VG, GF
On vanilla coconut yoghurt, passionfruit coconut frozen dessert, crushed shortbread

NEW YORK BAKED CHEESECAKE
With macerated strawberries

TRADITIONAL CHRISTMAS PUDDING
Crème anglaise, crushed toasted pecans, redcurrants

Please let your server know of any allergies you may have, & we will do our best to accommodate your needs. Changes are more than welcome but may result in delays and/or changes to taste and appearance of meal, and at certain times we may not be able to accommodate requests.

GF GLUTEN FREE GFO GLUTEN FREE OPTION DF DIARY FREE V VEGETARIAN VG VEGAN FRIENDLY