



Christmas Day

5 COURSE | 94.95PP

Appetisers served to the table on arrival to share

OLIVES & CHILLIES | VE |
Marinated mixed olives, mild green chillies

DOLMADES | VE |
Vine leaves, rice, olive oil, parsley

HONEY PASTOURMA
Greek cured beef sausage, honey

STARTERS

SMOKED SALMON BLINI | D |
Smoked salmon rillette, savoury blini crepe, capers, lemon

BEETROOT & GOATS CHEESE TORTELLI | V | D | N |
Toasted walnuts, rocket, goats cheese

CHICKEN LIVER PARFAIT | D | N | S |
Caramelised red onion chutney, grilled ciabatta

CELERIAC & TRUFFLE SOUP | VE |
White truffle oil, parsley crisp

MAINS

Served with Greek roast potatoes, festive vegetables and garlic & almond sprouts | VE | GF | N |

ROAST TURKEY BALLOTINE | N |
Sage & onion stuffing, pigs in blankets, cranberry sauce, red wine jus

LAMB RUMP
Briam, herb gremolata, basil

SEABASS | D |
Sautéed new potatoes, green beans, sun-blushed tomatoes, hollandaise sauce

ROASTED CAULIFLOWER STEAK | VE | S |
Chickpea & tahini puree, pomegranate, salsa verde, cous cous tabouleh

DESSERTS

STICKY TOFFEE PUDDING | V | D | N |
Toffee sauce, vanilla ice cream

CHRISTMAS PUDDING | D | N |
Metaxa brandy cream

CRÈME BRÛLÉE | V | D |
Vanilla custard topped with a caramelised sugar crust

LEMON TART | V | D | N |
Raspberries, whipped cream

AFTER DINNER

MINCE PIES & COFFEE | D | N |