



Christmas Day

5 COURSE | 94.95PP

Appetisers served to the table on arrival to share

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

DOLMADES | **VE** | **GF** |
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** |
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 | **N** |

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

LAMB RUMP | **GF** | **N** |
Briam, herb gremolata, basil

SEABASS | **GF** | **D** |
Sauté new potatoes, green beans, sun-blushed
tomatoes, hollandaise sauce

ROASTED CAULIFLOWER STEAK | **VE** | **N** |
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 | **D** | **N** |
Vanilla custard topped with a caramelised sugar crust

LEMON TART | **GF** | **D** | **N** |
Raspberries, whipped cream

AFTER DINNER

MINCE PIES & COFFEE | **D** | **N** |