




Christmas menu

WELCOME GLASS OF BUBBLES OR MULLED WINE ON ARRIVAL


Starter



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- CURED BEETROOT SALMON, PICKLED VEGETABLES AND WASABI MAYONNAISE 15.50€
 - SMOKED HONEY GLAZED DUCK BREAST WITH TRUFFLE AN GOATS CHEESE MOUSSE 17.50€
 - SEASONAL SOUP 10.50€
 - HUMMUS MAGNUM AND POMEGRANATE WITH GREEK YOGHURT 14.75€
 - SAUTÉ FOIE GRAS WITH APPLE, CRANBERRY AND TOASTED BRIOCHE 18.50€


Main



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- TRADITIONAL ROAST TURKEY WITH FESTIVE TRIMMINGS 30.00€
 - SMOKE FISH PIE AND TEMPURA CLAMS 28.75€
 - FILLET BEEF, THYME ROSTI POTATO, CARROT AND COTO JUS 38.50€
 - STONE BASS, VANILLA PARSNIP WITH SHALLOT AND CHIVE BURRE BLANC 32.15€
 - BEETROOT AND VODKA RISOTTO WITH PECORINO CHEESE 21.50€

Sweet Dreams

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- CHOCOLATE FONDANT WITH RASPBERRY SORBET 14.00€
 - FLOATING ISLAND WITH CRÈME ANGLAISE AND CANDIED MACADAMIA NUTS 13.00€
 - LEMON CHEESECAKE WITH KISSES OF MERINGUE 13.50€



ALL PRODUCTS ARE PREPARED IN AN ENVIRONMENT WHERE NUTS ARE USED & MAY CONTAIN TRACES OF NUTS.
IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS OR ALLERGIES, PLEASE SPEAK TO A MEMBER OF OUR TEAM.
VEGETARIAN & GLUTEN FREE OPTIONS ARE AVAILABLE

