



CHRISTMAS MENU

24th Christmas Eve
25th Christmas day
25th Christmas Eve
125 €

CANAPES

FILO PRAWN, MANGO & CHILI SAUCE
ORGANIC CHICKEN LIVER MOUSSE, RED ONION MARMALADE
HOMEMADE CRISPY TOFU & ORGANIC TOMATO PICKLE
BREATHE SIGNATURE HOMEMADE ORGANIC BREAD BASKET WITH PREMIUM OLIVE OIL & HOMEMADE BUTTER

STARTERS

SMOKED SALMON PARCEL, FENNEL & HAZEL NUT HERB SALAD
PUFF PASTRY, ORGANIC FENNEL & NUTS
RABBIT & CRANBERRY TERRINE WRAPPED IN SERRANO, CELERIAC & APPLE REMOULADE, PICKLED PURPLE CARROT SALAD
CINNAMON & GINGER PUMPKIN SOUP SERVED WITH PUMPKIN SEED BREAD
OUR FARM PUMPKIN & ORGANIC GINGER

MAINS

ROASTED TURKEY BREAST WITH TRUFFLED STUFFING CHIPOLATA, ROASTED ROOTS & GARLIC SPROUTS, GRAVY
ORGANIC TURKEY, SPANISH TRUFFLE, IBERIAN PREMIUM CHIPOLATA
CHARRED FILLET STEAK, YORKSHIRE PUDDING, CHIPOLATA, ROASTED ROOTS & GARLIC SPROUTS, GRAVY
35 DAY AGED GALICIAN SIMENTHAL BEEF, ORGANIC VEGETABLES, IBERIAN PREMIUM CHIPOLATA
VEGETARIAN BEETROOT & SPINACH WELLINGTON, SWEET POTATO MASH AND VEGAN GRAVY
ORGANIC & LOCAL VEGETABLES
MONKFISH, STEAMED KALE, PURPLE CARROT AND FENNEL SEED PUREE, FISH JUS

DESSERTS

PAN TOASTED PANATONE, VANILLA MASCARPONE & CLEMENTINE COMPOTE
RICH CHOCOLATE FONDANT, GRIOTTINES & SYRUP WITH CINNAMON ICE-CREAM
COCONUT & CARDAMON RICE PUDDING, SAFFRON POACHED PEAR & PISTACHIO SNAP & CRUMB

PETIT FOUR

CHOCOLATE & WHITE COCONUT TRUFFLE
STEM GINGER AND CHOCOLATE BON-BON
MULLED WINED JELLY

