



Christmas Menu

59€

STARTERS

TO SHARE

BEEF CARPACCIO

Santander beef tenderloin, parmesan cheese, truffle oil, brazil nuts, black olive crumbs

GOATS CHEESE AND SWEET POTATO SALAD

Caramelised goats cheese, roasted sweet potato, spicy pecans, red port onions, olives, cherry tomatoes

FLAMBE SALMON TARTARE

Flambé salmon, avocado cream, kewpie mayo, chives, salted lemon, cucumber, ikura, chilli, black toast, micro herbs

GUACAMOLE

Served with yuca chips

EDAMAME BEANS

Sesame seeds, chilli flakes and sea salt

MAIN COURSE

TO CHOOSE

WILD MUSHROOM AND CHESTNUT STUFFED TURKEY

Stuffed turkey breast, mulled wine gravy, cranberry compote, maple syrup glazed carrot

OLIVE OIL CONFIT COD

Potato foam, cherry tomatoes and borlotti beans, sobrasada chorizo, green herb oil

HERB CRUSTED ROAST BEEF

Balsamic caramelised onion, celeriac puree, cranberry compote, red port jus

ROASTED MISO AUBERGINE

Josper roasted half aubergine, pomegranate, pak choi, edamame, red onion, coriander, spring onion, yuzu gel, fresh chilli, tofu, crunchy quinoa

***The main course is served with roasted baby potatoes and roasted garden vegetables**

DESSERT

TO CHOOSE

BREATHE PAVLOVA

Merengue, Christmas poached fruit, vanilla ice cream

CHOCOLATE BROWNIE

Red fruit compote, turrón ice cream

WINE SELECTION

White: Menade Sauvignon Blanc / Organic / Rueda

Red: Carravalseca Tempranillo Crianza / Organic / Rioja

Tap Beer, soft drinks, water, coffee & tea included