

HOUSE Merry Christmas!

CANAPÉS

Tuna tartare, crispy nori, avocado, lime crème fraîche
Petite beef wellington
Polenta chip, caramelised onion, olive-sundried tomato tapenade
Taco cup, guacamole, mango salsa, jalapeno, prawn meat

STARTERS

Parma ham wrapped baked camembert, candied walnuts, beetroot & cranberry chutney & crostini

Seared salmon, shaved crudo salad, root vegetable puree, coriander oil & fresh herbs

Chalmar beef carpaccio, black garlic aioli, burnt onion powder, pickled wild mushrooms

Mediterranean roast vegetable tartlet, goat's cheese, caramelised onion salad, thyme oil, basil cream

Spiced beetroot carpaccio, seaweed powder, candied walnuts, cashew nut cream cheese & spring onion croquette, apple thyme dressing, nut-based mozzarella *vegan

MAINS

Slow braised lamb shoulder, minted pea mash, honey & thyme roasted baby carrots, parnsip chips & rosemary jus

Oven roasted citrus marinated chicken leg quarter, chicken mousseline, confit garlic, rosemary potato, sauteed greens, herbed white wine jus, red wine sauce

Pan-fried line fish, tiger prawn, west coast mussels in tom yum coconut sauce, steamed baby potatoes, courgette ribbons, basil & lime salad

Chalmar beef fillet, creamed spinach, truffled mushrooms, red wine jus, roasted garlic mashed potatoes

Chestnut mushroom pasti, thyme roasted carrots, root vegetable puree, brussel sprouts, mushroom jus

SWEETS

Marbled vanilla & chocolate sponge,
Valrhona blond dulcey mousse, strawberry extra virgin olive oil
Salted caramel popcorn cheesecake, vanilla bean ice cream
Banoffee filled mille feuille with rum, dulce de leche, whipped cream
Selection of local cheese, homemade crackers, pear chutney & fruit
Coconut ice cream, pineapple, cashew praline,
macerated strawberries, toasted coconut flakes, basil oil 'vegan'