



THE KING & QUEEN CHRISTMAS SET MENU

GLASS OF MULLED WINE OR SHERRY & MINCE PIES UPON ARRIVAL

Starters

CAULIFLOWER SOUP
ROAST CAULIFLOWER & CHEESE SOUP WITH TRUFFLE OIL & FRESH BREAD

BEEF CARPACCIO (GF)
BEEF CARPACCIO WITH ROCKET & PARMESAN & TOASTED PINE NUTS

MODERN PRAWN COCKTAIL
A MODERN TWIST ON AN OLD CLASSIC PRAWN COCKTAIL WITH MANGO &
AVOCADO

Main Course

OX CHEEK BOURGUIGNON (GF)
SOUS VIDE OX CHEEK WITH PANCETTA WILD MUSHROOMS & MASH POTATO
SERVED WITH A RICH BOURGUIGNON SAUCE

LEMON SOLE (GF)
GRILLED WHOLE LEMON SOLE WITH SAMPHIRE, SEAWEED AND BROWN
BUTTER SHRIMP SERVED WITH PARMENTIER POTATOES

VEGAN ROASTED CAULIFLOWER TAGINE (VE)
CAULIFLOWER WITH AROMATIC FLAVOURS SERVED WITH PEARL COUS COUS
& ROASTED VEGETABLES & CORIANDER

Desserts

CHRISTMAS PUDDING
CHRISTMAS PUDDING WITH CANDIED PEEL AND RUM, TOPPED WITH
GOLDEN SYRUP SAUCE, BLONDE CHERRIES AND CRUNCHY SPLIT ALMONDS
SERVED WITH BRANDY SAUCE

+ *Gluten Free option available* +

CHOCOLATE FUDGE YULE LOG
SERVED WITH VANILLA ICE CREAM

TARTE TATIN
BUTTERY PASTRY WITH CARAMELISED APPLE & CARAMEL SAUCE
SERVED WITH CREME ANGLAISE

TWO COURSES £30.00 THREE COURSES £35 MINIMUM OF FOUR PEOPLE PER
BOOKING