

**Champagne on arrival****STARTERS****Smoked Duck Lyonnaise Salad**Frisée, Poached Egg, Caramelised Walnuts **(ncgi) + (n)****Lobster Rotolo**

Spinach, Ricotta, Lobster Velouté

**Garlic Roasted Shellfish**Oyster, Clams, Gambas, Langoustine, Moules, Garlic Bruschetta, Noac Cham Dressing **(gfo)****Spinach & Goat Cheese Borek**Red Wine Poached Quince, Beetroot Puree, Salted Caramel Walnuts **(n)****Plant Based Tasting Platter**Tofu Satay & Nam Jhim Dressing **(n)**, Vegetable Kakiage & Katsu Dressing,  
Chickpea & Sweet Potato Samosas & Lime Pickle, Vegetable Gyoza & Wakame Salad**Tasting Platter to Share**Chicken Picadillo Taquito, Chilli Salsa + Tiger Prawn & Spiced Crab Bon Bon, Lime Pickle  
Moroccan Lamb Lollypop, Cumin Carrot Salad + Kedgeree Arancini, Masala Spiced Mayonnaise**MIDDLE****Clementine Verrine**Fresh Clementine & Mint, Clementine Sorbet, Candied Peel **(ncgi) + (pb)****MAINS****Roast British Turkey**

Pancetta Sprouts, Roast Carrots and Parsnips, Roast Potatoes, Bacon Chipolatas, Cranberry Sauce

**Salty Dog Sumptuous Surf & Turf**Half Lobster, Scallops, King Prawns, Mini Beef Fillet, Sweet Chilli, Garlic & Coriander Butter Sauce  
Jasmine Rice, New Potatoes - OR - Hand Cut Chunky Chips **(ncgi)**  
*Best for two or more but can be served individually***Beef Wellington**

Prime Irish Beef Fillet, Potato Pavé, Wild Mushroom Bourguignon

**Butter Poached Turbot Fillet**

Jerusalem Artichoke Gnocchi, Clam &amp; Samphire Velouté

**Roasted Rack of Highland Venison**Sweet Potato Fondant, Black Kale, Port Reduction **(ncgi)****Char Grilled Celeriac Steak**Sautéed Swiss Chard, Grilled Leek Velouté, Boulangère Potatoes **(ncgi) + (pb)****Puttanesca Aubergine Parmigiana**Truffled Orzo, Olive Panna Gratta **(gfo) + (pb)****Butternut Squash & Wild Mushroom Wellington**Porcini Bourguignon Sauce, New Potatoes **(pb)****DESSERTS****Sherry Trifle**

Pedro Ximénez, Blueberries, Raspberry Jelly, Chantilly Cream

**Christmas Pudding Cassata**Plum Pudding, Brandy Butter Parfait, Preserved Cherries **(n)****Dark Chocolate Florentine Torte**Caramelised Nuts, Hazelnut Ice Cream **(n) + (pb)****Pear & Frangipan Tart**Pedro Ximénez Reduction, Pear Sorbet **(pb)****Cheese Platter**Westcombe Cheddar, Form D'Ambert Blue, Normandy Camembert  
Fig Chutney & Rustic Crackers **(ncgi) - oatcakes****Musetti Filter Coffee**

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