



KITCHEN & BAR

**CHRISTMAS
DAY LUNCH**

Christmas Day Lunch

STARTERS

Wild Mushroom Soup (V,D,W,B)

Garlic croutons, herb oil, Gran Levante cheese

Mediterranean Cabbage and Grilled Pear Salad (WN,D,SD)

Prosciutto, Gorgonzola, pomegranate, candied walnuts, raisins, honey and citrus dressing

Pan Fried Scallops (M,D,SD)

Chorizo, pea purée, chorizo oil

Beef Ragu Arancini (D,E,W,C,SD)

Marinara sauce, Gran Levante cheese crisp

MAIN COURSES

Roast Turkey and Pancetta (SD)

Roast potatoes and parsnips, carrots, sage and onion stuffing, pigs in blankets, Brussels sprouts, turkey gravy

Grilled Sea Bass (F,SD)

Crushed new potatoes, ratatouille, fresh basil

Fillet of Beef (D,SD)

Dauphinoise potatoes, ox cheek croquette, sautéed green beans, chorizo crisp, red wine jus

Butternut Squash Risotto (V,SD)

Toasted pine nuts, fried sage, balsamic pearls

DESSERTS

Greek Spiced Walnut Cake (V,WN,D,E,W)

Honeycomb ice cream, honey syrup

Traditional Christmas Pudding (V,W,D,SD)

Brandy custard, Morello cherries, vanilla ice cream

Spanish Pantxineta (V,W,D,E,A,SD)

Raspberry coulis, fresh raspberries, raspberry sorbet

Pistachio Cannoli (V,W,D,E,PS,SD)

Ricotta mousse, chocolate sauce

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

Lifestyle: 🌱 Plant-based, (V) Vegetarian