



# FESTIVE BOTTOMLESS

*Bottomless drinks include Prosecco, house wine, bottled beer.  
Festive cocktails - Cherry 75, Chocolate Orange, Christmas Mule*

**£54:95PP**

## **Herb-Crusted Lamb Rack**

*Served with roasted root vegetables, charred cipollini onions, creamy gratin potatoes and finished with a rich lamb jus (glace d'agneau). A refined dish balancing tender, flavourful lamb with earthy vegetables and a velvety sauce.*

## **Roast Turkey Breast**

*Served with traditional roasted vegetables, pigs in blankets and finished with a rich red wine jus. A comforting classic featuring tender turkey, seasonal accompaniments and a deeply flavoured sauce.*

## **Parma Ham-Roasted Monkfish Tail**

*Served with a delicate cockle and parsley sauce and creamy gratin dauphinoise. A refined seafood dish combining succulent monkfish, savoury Parma ham, briny shellfish and rich layered potatoes.*

## **Herbed Tofu (VE)**

*Served with silky cauliflower purée, roasted cherry tomatoes and asparagus. A light and elegant vegetarian dish featuring fragrant herbs, creamy textures and vibrant seasonal vegetables.*

## **Tournedos Rossini with Sautéed Spinach and Black Truffle Shavings**

*Tender beef fillet topped with pan-seared foie gras, served with sautéed spinach, a rich Madeira jus and finished with fresh black truffle shavings for an elegant, luxurious finish.*

