FESTIVE BOTTOMLESS

Bottomless drinks include Prosecco, house wine, bottled beer.
Festive cocktails - Cherry 75, Festive Aperol, 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.