

CHRISTMAS SET MENU

TO START

Duck pate, blackberry jelly, spiced crostini

Thinly sliced seared beef, chickpeas, tabouli, cherry tomatoes
& cucumber w̄ citrus & soy dressing gf / df

Warm roasted beetroot & olives, watercress, lemon oil & avocado mousse vg / df

AND YOUR CHOICE OF

Spiced roasted butternut squash on truffle cauliflower hummus,
pomegranate & candied walnuts topped with chimichurri vg / df

Medium rare beef tenderloin, black garlic & herb crusted bone marrow, onion &
pepper sousbize, grilled asparagus w̄ red wine jus gf

Crispy duck breast, parsnip puree, glazed broccolini w black cherry jus gf

Pan seared lamb rump w̄ lamb spring roll, roasted baby beets,
smoky aubergine puree, pickled mint and port jus df

Oven roasted chermoula marinated salmon on a saffron
& prawn risotto w̄ citrus butter gf / dfo

DESSERT TO FINISH

Vanilla & lime poached pear, pumpkin & sunflower seed brittle,
vanilla bean coconut yoghurt vg / df / gf

Eggnog pannacotta w̄ mulled figs gf

Mini pavlova w̄ rhubarb mascarpone, fresh summer berries, berry coulis gf

v - vegetarian / gf - gluten free / df - dairy free / vg - vegan / gfo - gluten free option