



CHRISTMAS SET MENU 60 pp

A complimentary glass of Prosecco

Starters

Grilled Octopus

Octopus marinated in vermouth, oregano and chilli.
Chargrilled and served with Nocellara olive dressing.

Onion Soup Gratinée

Slow-caramelised onions simmered in rich veal stock, topped
with melted Gruyere. Served with sourdough bread.

Mediterranean Charcuterie for 2

A mix of olives, mixed nuts, grapes, cured meats, feta,
gorgonzola, hummus and sourdough crisps.
+whole melting camembert pot 5

Mains

The Sea and the Vineyard

Salmon, cod, smoked haddock rolled in sauerkraut served
with potatoes, slices mussels and beurre blanc sauce.

Mediterranean Tuna Steak

Chargrilled blue fin fresh tuna with a couscous
Mediterranean style salad. Drizzled with olive oil, lemon
and parsley oil.

Lamb 3 ways

Grilled lamb chops, slow cooked leg and shoulder and rolled
lamb belly. Served with veg and roast potatoes and a side of
gravy.

Ribeye Steak

Char-grilled 10 oz Ribeye steak with creamy mash
potatoes or skin-on fries.

Wild Mushroom Risotto

Carnaroli rice with porcini-infused stock, shiitake, oyster and
button mushroom. Finished with Parmesan, butter and
parsley.

Deserts

Tiramisu

Layers of espresso-soaked lady fingers and creamy
mascarpone dusted with cocoa powder.

Matcha Cheesecake

A smooth matcha and white chocolate cheesecake, topped
with raspberry gel and vanilla chantilly on a nut and oat
crust.

