

# F E A S T N I G H T

## CANAPES

**Served with a glass of Prosecco**

Rare roast beef, crispy potato, tarragon aioli

Crab doughnuts, pickled cucumber

Wild mushroom and pecorino arancini (v)

## MAINS

### **Asado Lamb & Flatbreads**

8-hour whole cooked Asado lamb, seasonal spuds, marinated roasted red peppers, tabbouleh, tahini, pickled onions, wood fired flatbread

### **Dry Aged Sirloin Steak**

BBQ dry aged sirloin steak, gratin dauphinoise, green bean salad with roasted tomatoes & pecorino, bearnaise, chimichurri

### **BBQ Spatchcock Chicken**

Herby butter marinated spatchcock chicken, green salad, grilled carrots with whipped feta, herb yoghurt

### **Sweet Potato (V)**

Crushed white beans with miso, spring onions and ginger

### **Grilled Lobster**

Half lobster cooked with garlic butter, french fries, aioli, salt cod & piquillo peppers croquettes, tartare sauce

## PUDDING

**Served with a glass of Champagne**

### **Churros**

Chocolate dipping sauce

### **Gelato**

Selection of flavours

Allergens have been confirmed in advance