

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