

LOUISIANA SHORE FESTIVAL

WELCOME COCKTAIL

served upon arrival

STARTER

FLAMED ROOT GINGER & TURMERIC RUBBED CHICKEN BROCHETTE

*Beetroot and Jalapeños slaw, coriander
and maple syrup & cilantro sour cream*

WILD MUSHROOM AND ROASTED CHESTNUT SOUP

*Hearty and creamy soup
with a hint of sweetness VG*

SMOKED VENISON SAUSAGE

Celeriac remoulade, chili & apple Marmalade

KENTUCKY BOURBON BEEF SCRUMPETS

Mulled tomato and Plum Jam

MAIN COURSE

NORFOLK TURKEY BREAST & MAPLE CURED BACON

*Ginger cake and old spot pig croquettes, sprout puree,
potato and Parsnip hash, fresh cranberry & port Jus*

30-DAY AGED PRIME RIBEYE (250G)

(+£4 SUPPLEMENT)

*Green peppercorn sauce, lemon dressed watercress,
beer braised onions and oven dried Beef tomato*

BARBACOA LAMB

*Braised Apple, redcurrant and red cabbage,
prince squash purée*

SMOKED CAULIFLOWER STEAK

*Topped with a kale salad, creamy celeriac purée, and
a zesty pico de gallo salsa VG*

DESSERT

STICKY TOFFEE PUDDING

vanilla bean ice cream, Creamed butterscotch V

CHRISTMAS PUDDING

served with Brandy custard crumbs V

WARM ALABAMA CHOCOLATE BROWNIE

served with vanilla ice cream V

CHAMPAGNE AND RASPBERRY SORBET

refreshing, with a slightly sweet and bubbly flavour VG

£65 PER PERSON

*We're bringing the magic of Christmas to our restaurant!
Enjoy a delicious meal, festive atmosphere, and Christmas crackers on every table.*

A discretionary service charge of 15% will be added to your final bill.
All prices are inclusive of VAT at the current rate.