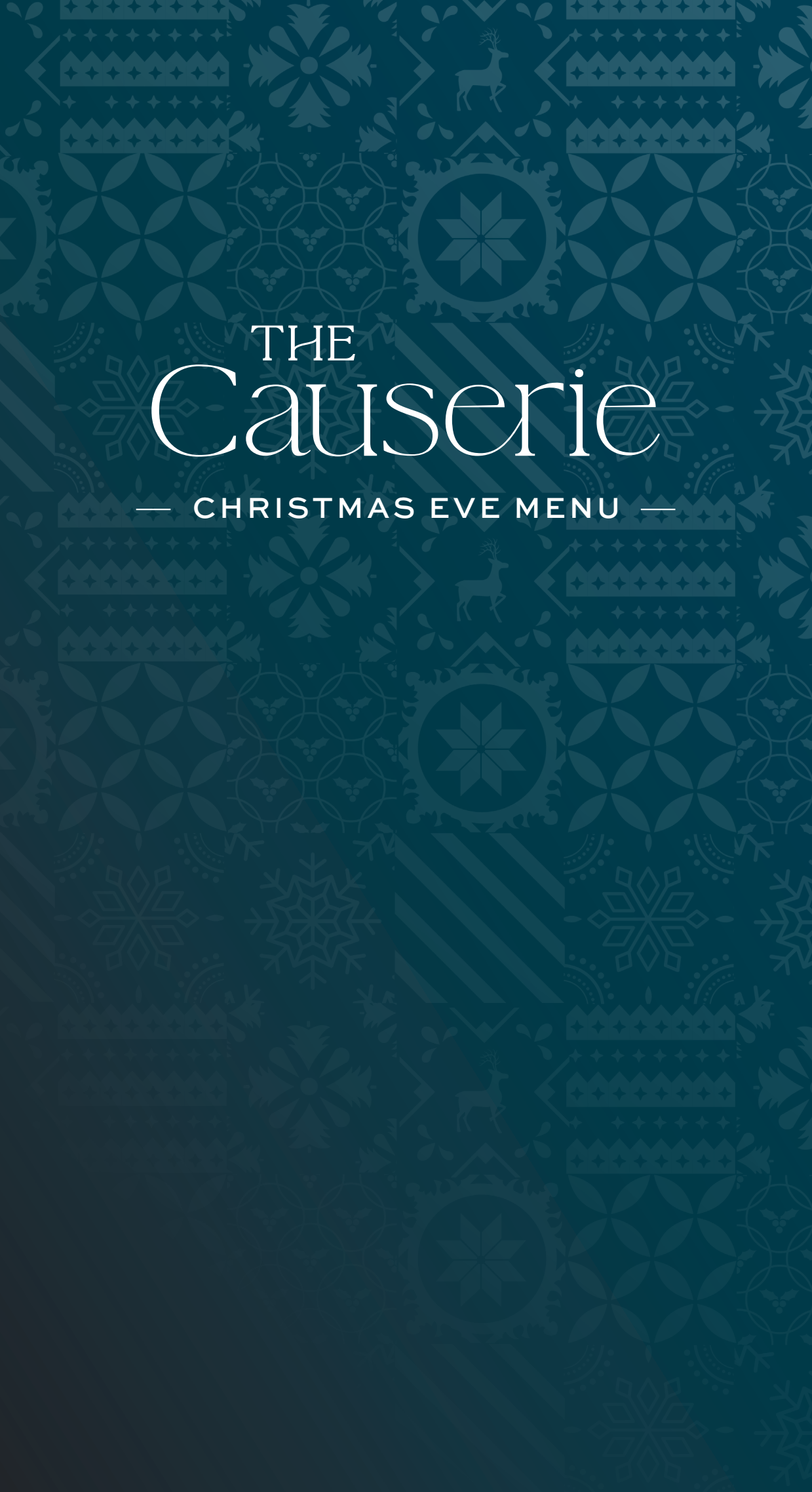




THE Causerie

— CHRISTMAS EVE MENU —

STARTERS

Braised Ham & Chicken Terrine

Celeriac Remoulade, Apple Ketchup Toasted Sourdough

Classic Prawn Cocktail

Marie Rose Sauce, Cucumber, Guinness Wheaten Bread

Roasted Celeriac Soup

Truffle Cream

MAIN COURSE

Roast Turkey & Grant's Ham

Sage & Onion Stuffing, Roasted Chipolatas, Traditional Garnish, Cranberry Jus

Lisdergan Sirloin Steak

Hand-Cut Chips, Watercress Salad, Onion Rings, Pepper Sauce

Roast Seabass

Parsnip Puree, Cockle Cream, Olive Oil Mash

Keralan Plant-Based Curry (V)

Sweet Potato with Spinach, Broccoli, Tomato, Coconut, Coriander & Aromatic Rice

DESSERTS

Cranberry & White Chocolate Cheesecake

Raspberry Gel, Orange Cream

Warm Chocolate Fondant

Salted Caramel Ice Cream & Blood Orange Gel

Vegan Chocolate Mousse (V)

Passion Fruit & Mango Sorbet

Tea, Coffee, and Mince Pies

Christmas Eve

2 COURSES £55 PER PERSON

3 COURSES £65 PER PERSON

A 10% discretionary service charge will be added.

Diners with a food allergy or any special dietary requirements are recommended to consult their server before ordering. We offer Gluten Sensitive options, but do not operate in a fully Gluten Free Kitchen.

(V) Vegetarian