

FESTIVE DINING

2 COURSES - £27 PER PERSON

3 COURSES - £35 PER PERSON

STARTERS

Celeriac & Pear Soup
Truffle

Sloe Gin Cured Salmon
Blini, crème fraîche, keta

Game Terrine
Mulled wine gel, brioche

MAINS

Bacon Wrapped Turkey Parcel
Roast potatoes, sprouts, carrot, parsnip

Sea Bass
Crushed new potatoes, cavolo nero, seaweed butter

Pumpkin & Sage Ravioli
Sage and winter squash sauce, toasted seeds

DESSERTS

Christmas Pudding
Brandy cream

Glazed Chocolate Layer Cake
Vanilla whipped cream

Isle of Wight Blue
Pickled walnut

If you are concerned about any food allergies, intolerances or dietary requirements, please ask a member of the team, who will be delighted to assist. All prices are inclusive of VAT. A discretionary 12.5% gratuity is added to the bill and divided between all staff, independently from the business.



SOUTH BEACH