



## FESTIVE CELEBRATIONS

**SUNDAY - WEDNESDAY - £59 PER PERSON**

**THURSDAY - SATURDAY - £75 PER PERSON**

### STARTERS

**Heritage Beetroot**

Whipped vegan feta, pickled kumquats, hazelnut

**Sloe Gin Cured Salmon**

Blini, crème fraîche, keta

**Game Terrine**

Mulled wine gel, brioche

### MAINS

**Bacon Wrapped Turkey Parcel**

Potato fondant, sprouts, carrot, parsnip

**Plaice**

Crushed saffron potatoes, Atlantic prawns, warm tartare sauce

**Winter Squash Risotto**

Roast squash, pine nuts, crispy sage

### DESSERTS

**Christmas Pudding**

Brandy custard

**Dark Chocolate Tart**

Black cherry, crème fraîche

**British Cheese**

Seasonal chutney, crackers





## DRINKS PACKAGES

### **DANCER - £20 PER PERSON**

½ bottle of prosecco or 2 bottled beers

### **COMET - £35 PER PERSON**

glass of prosecco

glass of apple X rhubarb

glass of South Beach Punch

### **BLITZEN - £375 (BASED ON 10 PEOPLE)**

2 bottles of Moët & Chandon Brut

A bottle of premium spirit including mixers

10 mixed bottles of beer

*All the above packages include welcome bar snacks  
(nuts, olives and popcorn)*





SOUTH BEACH



## FESTIVE CELEBRATIONS

### 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 & Ricotta Ravioli

Sage and winter squash sauce, toasted seeds

### DESSERTS

Christmas Pudding

Brandy cream

Glazed Chocolate Layer Cake

Vanilla whipped cream

Mango & Passionfruit Vegan Cheese Cake





SOUTH BEACH