

Amalfi Christmas Day

FIVE COURSE MENU £84.95 PER PERSON

BREAD & OLIVES ON ARRIVAL (V)

STARTERS

**WILD MUSHROOM &
ROASTED CHESTNUT SOUP (VE)**

SEVERN & WYE SMOKED SALMON (GF)

*Served with crème fraîche &
horseradish dip and wild rocket*

**BRESAOLA
CARPACCIO (GF)**

Cured beef, granello cheese, fresh rocket and balsamic glaze

GAMBERI

*Large king prawns pan seared in garlic,
chilli & parsley butter with ciabatta bread*

MAINS

ROAST TURKEY

*Fresh roast potatoes, honey roasted parsnips, braised red cabbage, brussels sprouts, red wine jus,
sage onion and cranberry stuffing, pigs in blankets, Yorkshire pudding, cranberry sauce, bread sauce*

BRITISH RIB OF BEEF

*Fresh roast potatoes, honey roasted parsnips, braised red cabbage, brussels sprouts, red wine jus,
sage onion and cranberry stuffing, pigs in blankets, Yorkshire pudding, horseradish sauce, bread sauce*

VEGETABLE WELLINGTON (V) (VO)

*Fresh roast potatoes, braised red cabbage, brussels sprouts, red wine jus,
sage onion and cranberry stuffing, bread sauce*

LEMON & THYME BAKED SEA BREAM (GF)

With buttered samphire and thyme-roasted potatoes

DESSERT

CHRISTMAS PUDDING (VO)

Served with brandy butter ice cream

**WARM CHERRY
CHOCOLATE BROWNIE (GO)**

*Chocolate brownie topped with vanilla ice cream
and warm morello cherry compote*

DOLCE SORRENTO (V)

*Our take on the classic cheesecake, mulled winter fruits,
madagascan vanilla, lemon on an amaretti biscuit crumb*

TIRAMISU (V)

*Classic layer of coffee liqueur, sponge and mascarpone
cream finished with cocoa, served with a rich coffee syrup*

FOLLOWED BY PETIT FOURS AND YOUR CHOICE OF TEA OR COFFEE



(V) VEGETARIAN (VE) VEGAN (GF) GLUTEN FREE (GO) GLUTEN FREE ON REQUEST (VO) VEGAN ON REQUEST

Info correct at time of publishing. For live allergen and calorie information please scan the QR code. Dishes/drinks may contain items not mentioned in the menu descriptors. If you suffer from nut or other allergies, please ask your server for more information. All dishes are prepared and cooked in kitchens where allergen ingredients (e.g. nuts, flour etc) are commonly used and we therefore cannot guarantee our dishes will be free from traces of these products. Adults need around 2000 kcal a day. Olives may contain stones. Chicken and fish may contain bones. Please clearly let your server know you want a gluten free, vegetarian or vegan option.