



AVAILABLE IN THE RESTAURANT DURING DECEMBER FOR 8-12 GUESTS

## 3 COURSES / 85

Roast Sweetcorn & Chorizo Chowder corn crisps, coconut cream (vg option available)

Maryland Crab Cake harissa aioli, arugula, tomato jam

**Seared Wagyu Beef** truffle polenta, caramelised onions

## **Roasted Corn-fed Chicken**

parmesan creamed corn, honey- glazed carrots, cherry stuffing, thyme gravy

**Seared Sea Bass** gruyère crust, basil cream

**USDA Prime Rib-Eye Steak (£15 supplement)** steamed spinach, fries, horseradish ketchup, chimichurri sauce

**Artichoke & Ricotta Soufflé** sautéed beets, artichoke emulsion

Caramelised Apple & Cinnamon Pudding vanilla custard

Chocolate Almond Cake (gf) pistachio ice cream

New York Vanilla Cheesecake honeycomb ice cream, raspberry compote

Please inform your server of any allergies or intolerances before ordering. Not all ingredients are listed on the menu and we cannot guarantee that our food/drinks will be free of any traces of allergens, including peanuts.

(v) vegetarian, (vg) vegan, (gf) gluten free