CHRISTOPHER'S

RESTAURANT SET MENUS
(8-12 GUESTS)

3 COURSES / £65

Jerk-spiced shredded chicken tacos, red cabbage slaw, smashed avocado, sweet potato crisps, crème fraîche

Blackened shrimps, black bean & tomato salsa, corn cakes

Caesar salad, romaine lettuce, focaccia croutons, parmesan ***(v option available)***

Blackened salmon, jambalaya risotto

Chipotle chicken breast, red rice, chilli, lime & cabbage slaw

C's pink sauce rigatoni (add shrimps £9)

New York vanilla cheesecake, honeycomb ice cream, berry compote

Warm chocolate fudge brownie, vanilla bean ice cream, valrhona chocolate sauce

Pecan pie, salted caramel ice cream, candied pecans (vg option available)

3 COURSES / £70

Maryland crab cake, harissa aioli, arugula

BBQ beef tacos, mixed peppers, chipotle chilli, truffle mayo

Santa fe salad, avocado, black beans, tomato, corn, cilantro & lime dressing ***(vg)***

Chipotle chicken breast, red rice, chilli, lime & cabbage slaw

Seared wild bass, yukon gold potatoes, black bean salsa, smoked almond crumble, orange & cardamom dressing

USDA prime rib-eye steak, chimichurri sauce, fries, chilli almond broccoli **(£10 supplement)**

Wild mushroom linguine, crème fraîche (add chargrilled chicken £8)

Vanilla bean pannacotta, spiced plum, pistachio praline

Warm chocolate fudge brownie, vanilla bean ice cream, valrhona chocolate sauce

Pecan pie, salted caramel ice cream, candied pecans

Should you have an allergy of any kind, please advise the waiting staff. A menu detailing allergens is available upon request. Whilst every effort is made to be extremely careful, it is with regret that we cannot guarantee any of our food/drinks will be free of any traces of allergens, including **peanuts**.

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

A 13.5% service charge will be added to your bill | All prices are inclusive of VAT

CHRISTOPHER'S

3 COURSES / £80

Buffalo mozzarella *(v),* grilled figs, arugula

Wagyu beef carpaccio

Lobster bisque, lobster dumplings

Berbere marinated lamb chops, cumin spiced lamb shoulder, pomegranate yoghurt, mango jam

Seared wild bass, yukon gold potatoes, blackbean salsa, smoked almond crumble, orange & cardamom dressing

Scottish 8oz fillet, peppercorn sauce, steamed spinach, parmesan truffle fries **(£15 supplement)**

Pumpkin, coconut & ginger curry, red rice ***(vg)***

Chocolate almond cake, pistachio ice cream ***(gf)***

Vanilla bean pannacotta, spiced plum, pistachio praline

Pecan pie, salted caramel ice cream, candied pecans

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