

# FESTIVE MENU

£47.00

## APPETIZERS

### Spiced Cauliflower Soup

*Olive oil, coriander cress & toasted multiseed bread (v)*

### Beetroot Cured Salmon

*Buttermilk dressing, dill oil, orange, crispy capers, red vein sorrel, toasted ciabatta*

### Crispy Fried Goat's Cheese

*Pickled onion petals, toasted pecans, blackberries, truffle maple dressing*

### Classic Prawn Cocktail

*Norwegian cold water prawns in a creamy marie rose sauce, bloody mary ketchup, gem lettuce, avocado, togarashi & multiseed bread*

# P R I M E

STEAK & GRILL

## STEAK

*Steaks served with French Fries, Beer Braised Sprouts, Chestnut Stuffing & Pigs in Blankets*

### Sirloin

250g

*Rich in marbling, with just the right amount of fat to give exceptional flavour*

### Rib Eye

250g

*Bone in for an extra depth of flavour & larder trimmed for exceptional quality*

### Prime Fillet

(£4 Supplement)

200g

*The most tender cut of beef, full of flavour & exceptionally lean*

## Steak Sauces

*Peppercorn  
Port & mushroom*

*Béarnaise Stilton  
& parsley*

## FROM THE GRILL & SEAFOOD

### Brick Grilled Marinated Half Chicken

*Served boneless with salsa verde, french fries, watercress & burnt lemon*

### Pan Roasted Salmon

*Pan roasted fillet of salmon, sautéed tenderstem broccoli with garlic & parsley, watercress & hollandaise*

### Prime Festive Burger & Fries

*6oz wagyu beef patty in a brioche bun with chestnut stuffing, onion chutney, bacon & melted brie, served with french fries*

### Pumpkin & Sage Tortelloni

*creamed squash & mascarpone, chilli, garlic, toasted ricotta, almond flakes, crumbled amaretti (v)*

## DESSERTS

### Chocolate Fudge Brownie

*Roasted marshmallows, chopped hazelnuts, warm toffee sauce, madagascan vanilla ice cream*

### Christmas Pudding

*Served with Brandy Butter ice cream*

### Rum & Raisin Ice Cream

*Maple drizzle, crumble shortbread & chestnuts*

A 10% service charge is added to the bill. All gratuities go directly to our staff. (v) = Vegetarian dish