

SIGNATURE FESTIVE MENU

£67.00

PRE-DINNER DRINK

Apple Cinnamon Old Fashioned

*Jack Daniels Tennessee apple, still apple cider,
angostura bitters & cinnamon*

Glass of Champagne

*Palmer & Co Brut Reserve, graceful,
refreshing & floral*

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*

Potted Taylor's Port &

Chicken liver pâté

*Caramelised onion chutney,
buttermilk & beef dripping scones*

P R I M E

STEAK & GRILL

STEAK

*Our steaks are served with French Fries,
Beer Braised Brussel Sprouts, Chestnut
Stuffing & Pigs in Blankets.*

Large Sirloin

350g

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

Large Rib Eye

350g

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

Prime Fillet

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, toffee sauce, madagascan
vanilla ice cream*

Christmas Pudding

Served warm with brandy butter ice cream

Warm Pecan Pie

*Brown butter, sea salt & bourbon
maple drizzle, crushed toasted pecans
& Madagascan vanilla ice cream*

Rum & Raisin Ice Cream

*Maple drizzle, crumbled shortbread
& chestnuts*

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