

# Glitz & Glamour *Menu*

## *On Arrival*

Smoked salmon blini

## *Starters Choose from:*

Cauliflower & almond soup   
Cheese croutons

Burrata   
Beetroot hummus, artichoke  
pesto & sunflower seeds

Brixham white & brown crab  
Toasted sourdough

Beetroot cured salmon   
Pickled fennel & apple salad

Ham hock terrine  
Black pudding fritters,  
piccalilli & toasted sourdough

## *Main Courses Choose from:*

Grilled seabass   
Lobster risotto

Cote de beouf  
8oz Himalayan salt 28-day dry  
aged beef, Béarnaise sauce & chips

Roast turkey  
& all the trimmings  
Pigs in blankets, pork & apricot stuffing,  
roast potatoes & seasonal vegetables

Burrata & black  
truffle tortellini 

Butternut squash   
Sumac superstraccia, harissa & mint

## *Desserts Choose from:*

Chocolate opera cake   
Pistachio cream & chocolate pencil

Cheese platter  
Stilton, cheddar, brie, spiced pear  
chutney & oatcake biscuits

Christmas pudding   
Custard, clotted cream & redcurrants

Festive black  
forest chocolate bomb   
White chocolate mousse  
& hot cherry sauce

Vanilla panna cotta   
Mango, passion fruit & toasted coconut

Ginger cake   
Caramelised pear & walnut cream

## *Drinks*

Bellini 

Half bottle of Pinet *or* Mucchietto IGT  
Primitivo Del Salento

Half bottle of Laytons  
Brut Reserve (NV)

Espresso Martini 

Tea *or* coffee  
& mini mince pie 

 Vegetarian  Vegan  Gluten friendly

*Before you order your food and drinks, please speak to our staff if you have an allergy or intolerance. Despite efforts to prevent cross-contamination, we do use allergens in our kitchen and any of our dishes may contain traces of allergens.*

*Whole party must order from the same menu or package.  
Deposit required to secure booking. Full T&Cs apply,  
please speak to our lovely team.*



*Shimmer into*  
**Christmas**

*by* DRAKE & MORGAN