



FESTIVE SHARING EXPERIENCE £100 pp

GLASS OF CHAMPAGNE ON ARRIVAL

Raise a glass and toast to the season with a Champagne to start your Christmas celebration in style

STARTERS

*ONE PER PERSON

GOLDEN BRIE WEDGES & CRANBERRY

Panko-coated brie wedges, golden-fried to perfection and served with a dollop of cranberry sauce for a festive touch

BEETROOT CARPACCIO & FETA

Thin slices of beetroot topped with crumbled Feta cheese, rocket and a balsamic glaze

FESTIVE CALAMARI

Crispy salt and pepper squid, topped with spring onion and fresh chilli, served with aioli

CHRISTMASSY STEAK YORKIES

Filled with tender steak and pigs in blankets in a rich, flavorful red wine gravy & topped with cheddar & crispy onions

THE STEAK

CHOOSE ONE TO SHARE

The Steak is sliced and served on a board with traditional Christmas trimmings, festive veg, pigs in blankets, stuffing & homemade gravy

CHATEAUBRIAND (16OZ PLUS)

The ultimate indulgence for steak connoisseurs! Our Chateaubriand is a luxurious large cut fillet of prime beef, renowned for its incredible tenderness & delicate flavour, recommended to be cooked medium rare

THE TOMAHAWK (40OZ PLUS)

A true showstopper for steak lovers! Our Tomahawk Steak is a premium, bone-in rib-eye, expertly cut for maximum flavour & juiciness. This thick, marbled cut is seared to perfection with a beautiful charred exterior, recommended medium

THE WINE

*£35 SUPPLEMENT PAIRED PERFECTLY WITH ALL OUR STEAKS

BenMarco Malbec, Susana Balbo Mendoza, Argentina

Aromas of black berries, firm tannins and great length

DESSERT

TO SHARE

RED VELVET CAKE & SALTED CARAMEL CHOCOLATE TART

A sharing plate of Christmas indulgence: moist red velvet cake topped with vanilla cream cheese frosting, paired with a silky dark chocolate tart filled with salted caramel, and finished with a dusting of festive sparkle

COCKTAIL TO FINISH

PER PERSON

CHRISTMAS BAILEYS COCKTAIL

A luxuriously creamy blend of Baileys, vodka, and coffee liqueur. Rich, velvety, and indulgent, like Christmas in a glass

ESPRESSO MARTINI

Bold espresso and smooth vodka, shaken to perfection with a touch of coffee liqueur for a rich, silky finish