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## CHRISTMAS DAY MENU

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4 COURSES £65 PER PERSON

### FOR THE TABLE

Cured meats, olives, buffalo mozzarella, sun-dried tomatoes, ciabatta & tapenade *vegetarian option available*

## TO START

### SPICED PUMPKIN SOUP [VE]

Sage, chestnuts & sourdough

### HOT SMOKED SALMON

Whipped ricotta, pickled cucumber & focaccia

### CHICKEN LIVER PARFAIT

Quince jelly, pickles & sourdough

## MAINS

### ROAST ESCALOPE OF TURKEY

Pigs in blankets, Brussel sprouts, spiced red cabbage, rosemary roasted new potatoes & gravy

### WILD MUSHROOM RISOTTO [VE]

Truffle cream sauce, crispy sage & chestnuts

### PAN-ROASTED SEABREAM

Celeriac, new potatoes, samphire, gremolata

## PUDDINGS

### WARM PANETTONE [VG]

Mascarpone & orange cream

### STICKY TOFFEE PUDDING [VG]

Honeycomb, vanilla ice cream, toffee sauce

### CHOCOLATE BROWNIE [VE]

Vanilla cream, cranberries & mixed nuts



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[VE] SUITABLE FOR VEGANS [VG] SUITABLE FOR VEGETARIANS.

Due to the presence of nuts and gluten in some products in the kitchen there is a small possibility that nut and gluten traces may be found in any menu item. A discretionary service charge of 12.5% will be added to your bill. Our tronc service charge is to benefit the team that looked after you today. Thank you from the team.