

CHRISTMAS AT

Spago

STARTERS

Spiced parsnip soup with root vegetable crisps

Smoked Scottish salmon, orange & chive dressing, lime caviar, avocado & toasted brioche

Spago prawn cocktail, Marie rose sauce, baby gem & a parmesan grissini

Duck liver parfait, pickled vegetables, Morello cherry chutney & toasted sour dough bread

Goats cheese, celery & apple terrine with beetroot purée & garlic crostini

MAINS

Roast turkey ballotine stuffed with sage & chestnuts, wrapped in pancetta with pigs in blankets, goose fat roasted potatoes & seasonal vegetables

Lemon & black pepper crusted salmon, saffron & Lytham shrimp beurre blanc with seasonal vegetables & buttered new potatoes

Pan roasted rump of lamb with pumpkin purée, pickled beetroot, fondant potato, glazed carrots & garlic, rosemary & red wine jus.

Oven baked fillet of hake with Bloody Mary sauce, new potatoes, grilled cherry vine tomatoes & madras curry oil

Pumpkin risotto with white truffle oil, chilli, toasted almonds & rocket leaves

DESSERTS

Cointreau & orange pannacotta with mint syrup & candied peel

Christmas pudding with brandy sauce & stem ginger ice cream

White chocolate & mulled wine delicé, pistachio praline and mulled wine sorbet

Panettone bread & butter pudding with real vanilla crème anglaise

Chocolate roulade rolled in minted butter cream & served with mint choc chip ice cream

Selection of four continental cheeses, biscuits, homemade fruit chutney, grapes & celery sticks

2 COURSES £22.95 3 COURSES £26.95

AVAILABLE THROUGHOUT DECEMBER. EXCLUDES SATURDAYS. ENDS 21ST DECEMBER 2018