

CHRISTMAS AT

Sandó

STARTERS

Root vegetable & pearl barley soup with oregano croutons ✓

Smoked salmon & Atlantic prawns Bloody Mary, Marie rose sauce & pickled cucumber

Breaded, fried goats cheese with cumberland sauce & beetroot crème fraiche ✓

Chicken liver & mulled wine parfait with orange, pistachio & apricot chutney & toast

MAINS

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

Beef bourguignon, slow braised beef with bacon lardons, glazed mini onions, truffle & marjoram mash potatoes, savoy cabbage & red wine

Butternut squash & crispy sage risotto with basil oil, garlic croutons & fried courgettes ✓

Roasted salmon with dressed new potatoes, tomato & caper vinaigrette, broccoli & toasted almonds

DESSERTS

Panettone bread & butter pudding with vanilla crème anglaise

Christmas pudding with brandy sauce & vanilla ice cream

Dark chocolate cheesecake with candied hazelnuts, coffee liquor & chocolate ice cream

Yuzu & pineapple tart with meringue & sesame lemon sorbet

Selection of 4 continental cheeses, biscuits, homemade fruit chutney, grapes & celery sticks

2 COURSES £22.95 3 COURSES £24.95

AVAILABLE THROUGHOUT DECEMBER. EXCLUDES SATURDAYS. ENDS 21ST DECEMBER 2020

✓ Vegetarian option