



*The*  
**MAINE**  
*Christmas*  
*Menu*

**£105PP**  
**STARTERS**

**TUNA TARTARE (G)**

*Avocado, wonton crisp, soy and ginger dressing*

**HERITAGE BEETROOT SALAD (D)(N)**

*Bitter leaves, candied walnuts, rosary ash goats cheese*

**BEEF CARPACCIO**

*Tonnato dressing, crispy capers, violet artichoke*

**MAINES**

**RIB EYE**

*Grass fed Native Lake District rib, 35 day dry aged*

**ROAST TURKEY ROULADE (G)(N)**

*Turkey Roulade wrapped in Canadian bacon, stuffed with apricot and sage filling, served with a cranberry sauce*

**RIGATONI A LA VODKA (G)(A)(D)**

*Pink sauce, grana padano*

**SWEET POTATO CRUMBLE | TENDERSTEM BROCCOLI  
TRIPLE COOKED CHIPS | PEAR AND PECAN STUFFING (G)(N)(D)**

**DESSERTS**

**CHRISTMAS TRIFLE (G)(D)**

*Mascarpone Chantilly, fresh berries, vanilla sponge*

**CRÈME BRÛLÉE (D)**

*Tonka vanilla beans*