



The
MAINE
Christmas
Menu

£165PP
STARTERS

POSEIDON PLATTER

Fresh Shucked Oysters, U7 shrimps, tuna tartare (G), Sea Bass ceviche (D), fresh hand dived scallops, Blue Swimmer crab, Native Mussels (A)

BEEF CARPACCIO

Tonnato dressing, crispy capers, violet artichoke

PRAWNS IN OLIVE OIL

Lemon, chili & basil

ARTICHOKE HEARTS (D)

Lemon parmesan dressing, Pecorino

MAINES

TOMAHAWK

John Stone, 28 days dry aged

ROAST TURKEY ROULADE

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

GRILLED SEABASS

400g Seabass, orange and chicory salad

CHARRED BRUSSEL SPROUTS (D) | PEAR AND PECAN STUFFING (G)(N)(D)

TRIPLE COOKED CHIPS | SWEET POTATO CRUMBLE (D)(G)

DESSERTS

CHRISTMAS TRIFLE (G)(D)

Mascarpone Chantilly, fresh berries, vanilla sponge

TARTE TATIN (G)(D)

Vanilla bean ice-cream, caramel sauce

CHOCOLATE MOUSSE (D)

70% Valrhona chocolate, extra virgin olive oil

(N) Contains Nuts (VE) Vegan (D) Contains Dairy (G) Contains Gluten (A) Contains Alcohol