The MAINE

Christmas Lunch Menu

£90 PP

STARTERS

TUNA TARTARE (G)(S)
Avocado, wonton crisp, soy ginger dressing

CAESAR SALAD (D)(G)
Baby gem, butter garlic croutons, Caesar dressing

CLASSIC BEEF CARPACCIO (D)
Garlic chips, rockets leafs, Granapadano, limes zest, red onion

MAINES

ROAST TURKEY ROULADE (G)(N)(D)(P)
Turkey Roulade wrapped in Canadian bacon, stuffed with apricot and sage filling, served with a cranberry sauce

GRILLED SEA BASS (S)
Seabass, fennel & rocket salad

OR

ROAST COTE DU BEOUF
Honey glazed carrots and parsnips, red wine jus

SIDES

CHARRED BRUSSEL SPROUTS (D) | TRIPLE COOKED CHIPS
PEAR & PECAN STUFFING (G)(N)(D) | SWEET POTATO CRUMBLE (G)(D)(N)

DESSERTS

CHRISTMAS TRIFLE (G)(D)
Mascarpone chantilly, fresh berries, vanilla sponge

STICKY TOFFEE PUDDING (G)(D)
English cream

(N) Contains Nuts (VE) Vegan (D) Contains Dairy (G) Contains Gluten (A) Contains Alcohol (P) Contains Pork
We add a discretionary 15% service charge to all bills EVERY PENNY of which is shared.
If for any reason you felt the care you received fell short please tell us so we may remove the charge

The MAINE

Christmas Menu

£130 PP

STARTERS

TUNA TARTARE (G)(S)
Avocado, wonton crisp, soy ginger dressing

CAESAR SALAD (D)(G)(S)
Baby gem, butter garlic croutons, Caesar dressing

ROMAN ARTICHOKES (D)
Lemon Parmesan dressing, Pecorino

STICKY SHORTRIBS (G)
Honey, mustard glaze, coriander slaw

MAINES

RIB EYE
Grass fed Native Lake District rib, 35 day dry aged

ROAST TURKEY ROULADE (G)(N)(D)(P)
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, Granapadano

SIDES

SWEET POTATO CRUMBLE (D)(G) | TENDERSTEM BROCCOLI
TRIPLE COOKED FRIES | PEAR & PECAN STUFFING (G)(N)(D)

DESSERTS

CHRISTMAS TRIFLE (G)(D)
Mascarpone Chantilly, fresh berries, vanilla sponge

CRÈME BRÛLÉE (D)
Fresh vanilla beans

STICKY TOFFEE PUDDING (G)(N)(D)
English cream

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The MAINE

Christmas Menu

£150 PP

STARTERS

CLASSIC PLATTER (G)(S)(A)
Fresh Shucked Oysters, U7 shrimps, Tuna Tartare
Blue Swimmer crab, Native Mussels

SEA BREAM CRUDO (S)
Maldon lime, sea salt, green jalapeno

HERITAGE BEETROOT SALAD (D)(N)
Bitter leaves, candied walnuts, rosary ash goats cheese

LENTIL SALAD (N)(VE)
Served with white balsamic dressing,
candied hazelnuts, apples, fennel

MAINES

SLICED RIB EYE
Grass fed Native Lake District rib, 35 day dry aged

GRILLED SEA BASS (S)
Seabass, fennel & rocket salad

ROAST TURKEY ROULADE (G)(N)(D)(P)
Turkey Roulade wrapped in Canadian bacon, stuffed with apricot and
sage filling, served with a cranberry sauce

ANGRY LOBSTER PASTA (A)(D)(G)(S)
Whole Maine lobster, spicy bisque, bottarga

SIDES

CHARRED BRUSSEL SPROUTS (D) | HONEY GLAZED CARROTS &
PARNSNIPS (A)(D) | SWEET POTATO CRUMBLE (D)(G)(N)

DESSERTS

CHRISTMAS TRIFLE (G)(D)
Mascarpone Chantilly, fresh berries, vanilla sponge

SOFT CENTRE COOKIE (D)(G)
Chocolate chip, served a la mode

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The MAINE

Christmas Menu

£190 PP

STARTERS

POSEIDON PLATTER (S)(G)(A)
Fresh Shucked Oysters, U7 shrimps, Tuna tartare, Sea Bass ceviche,
Fresh hand dived scallops, Blue swimmer crab, Native mussels

STICKY SHORTRIBS (G)(A)
Honey, mustard glaze, coriander slaw

CAESAR SALAD (D)(G)(S)
Baby gem, butter croutons, Caesar dressing, beef bacon

ARTICHOKE HEARTS (D)
Lemon Parmesan dressing, Pecorino

MAINES

NY SIRLOIN
USDA Grain fed, Creekstone Angus

ROAST TURKEY ROULADE (G)(N)(D)(P)
Turkey Roulade wrapped in Canadian bacon, stuffed with apricot and
sage filling, served with a cranberry sauce

DOVER SOLE MEUNIERE (D)(S)
Brown caper butter

SIDES

CHARRED BRUSSEL SPROUTS (D) | LOBSTER MASH (S)(D)
TRIPLE COOKED FRIES | SWEET POTATO CRUMBLE (D)(G)(N)

DESSERTS

CHRISTMAS TRIFLE (G)(D)
Mascarpone Chantilly, fresh berries, vanilla sponge

TARTE TATIN (G)(D)
Vanilla bean ice-cream, Pink Lady apples, puff pastry, caramel sauce

CHOCOLATE MOUSSE (D)
70% Valrhona chocolate, extra virgin olive oil

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