

Festive Menu

AROUND THE WORLD ON CHRISTMAS DAY

SIX COURSE TASTER MENU £39.95PP

ITALIAN FEAST OF THE SEVEN FISHES LOBSTER & CRAB TORTELLINI

Inspired by the Italian Feast Of The Seven Fishes this Seabass, Crab and Crayfish tortellini sits on a bed of Lobster, Clam & Monkfish Bisque, served with calamari

V - ROASTED SWEET POTATO ITALIAN TORTELLINI

FINNISH JOULUKINKKU YULE HAM WELLINGTON

Slow-roasted Finnish-style Christmas ham hock with caramelised onion wrapped in a buttery, golden puff pastry brushed with honey and drizzled with a maple balsamic jus. A modern twist on the traditional Joulukinkku, capturing the flavours of a Finnish Yule table

V - WILD MUSHROOM WELLINGTON

NORWEGIAN RIBBE CRISPY PORK WITH BUTTER GRAVY

Succulent bites of slow-roasted pork belly with irresistibly crispy crackling served with a Norwegian butter gravy and spiced apple sauce topped with winter berries

V - NORWEGIAN GRATINERT BLOMKÅL CAULIFLOWER GRATIN

BIGOS - POLISH HUNTER'S BEEF STEW PIE

Cheesy Potato-topped pie filled with tender beef, sauerkraut, winter cabbage, wild mushrooms and root vegetables, slow-cooked with a touch of smoked paprika and juniper. Polish comfort food at it's finest.

V - CHESTNUT & WINTER VEGETABLE BIGOS

TRADITIONAL BRITISH TURKEY CHRISTMAS DINNER

A mini traditional Christmas roast turkey and pork stuffing with all the trimmings, served with a homemade Yorkshire Pudding, cranberry sauce and a dipping pot of gravy

V - NUT ROAST & STUFFING WITH YORKSHIRE PUDDING

AMERICAN EGGNOG PANNA COTTA WITH BOOZY WINTER BERRY COULIS

Creamy panna cotta infused with classic homemade eggnog with nutmeg, cinnamon, and a hint of vanilla. This festive dessert is topped with a vibrant winter berry coulis, lightly spiked for a bold, fruity finish.



Wisteria
KITCHEN