

# FESTIVE LUNCH MENU

£37.50 PER PERSON

Available 12noon - 4pm

A glass of **Prosecco Primo Brut NV**

## STARTERS

Fried chilli squid

*Thai herbs, noodle salad*

Soup au pistou

*Vegetables, basil, croutons, pecorino (v)*

Argyll Scottish smoked salmon

*Simply sliced, sourdough toast, Jersey butter, lemon*

Chicken skewers

*Tikka spices, mint yoghurt*

## MAINS

*Served with roast potatoes & vegetables for the table to share (v)*

Oven roast turkey

*Chestnut stuffing, pigs in blankets, cranberry sauce*

Teriyaki salmon

*Loch Duart salmon, sticky rice, pickled onions, lime*

Slow roast crispy duck

*Pak choi, broccoli, honey, sesame*

Butter chicken or vegetable curry

*Tandoori style chicken or cauliflower & chickpeas (v),  
makhani sauce, fragrant basmati rice*

Argentina | Las Pampas

*Free range Black Angus & Hereford, peppercorn sauce*

Sirloin steak (225g) *(A £1 supplement charge will apply)*

Ribeye steak (225g) *(A £2 supplement charge will apply)*

## DESSERTS

Christmas pudding

*Rum & raisin butter, brandy sauce (v)*

Warm chocolate fondant

*Vanilla ice cream (v)*

Baked New York cheesecake

*Macerated strawberries, basil (v)*

Sticky toffee pudding

*Vanilla ice cream (v)*

**Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.**

A discretionary service charge will be added to your bill.

# FESTIVE MENU

## £29.50 PER PERSON

*Available Monday to Wednesday*

### STARTERS

Chicken skewers  
*Tikka spices, mint yoghurt*

Fried chilli squid  
*Thai herbs, noodle salad*

Beetroot salad with ajo blanco  
*Dill vinaigrette (Ve)*

Argyll Scottish smoked salmon  
*Simply sliced, sourdough toast, Jersey butter, lemon*

### MAINS

*Served with roast potatoes & vegetables for the table to share (v)*

Slow roast crispy duck  
*Pak choi, broccoli, honey, sesame*

Sea bass  
*Simply grilled, lemon*

Mayfield Swiss cheese & spinach tart  
*Watercress, poached free range egg, truffle butter (v)*

Oven roast turkey  
*Chestnut stuffing, pigs in blankets, cranberry sauce*

### DESSERTS

Christmas pudding  
*Rum & raisin butter, brandy sauce (v)*

Warm chocolate fondant  
*Vanilla ice cream (v)*

Sticky toffee pudding  
*Vanilla ice cream (v)*

Homemade ice cream  
*Selection of flavours available (v)*

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# FESTIVE MENU

## £50 PER PERSON

A glass of **Champagne Eugène III Brut NV**

### STARTERS

- Baby back ribs | *Soy, mirin, lime*
- Prawn cocktail | *Wild Mediterranean & Atlantic prawns, avocado, Marie Rose, lemon*
- Beetroot salad with ajo blanco | *Dill vinaigrette (Ve)*
- Tempura king prawns | *Chilli jam, lime*
- Argyll Scottish smoked salmon | *Simply sliced, sourdough toast, Jersey butter, lemon*
- Chicken skewers | *Tikka spices, mint yoghurt*

### MAINS

*Served with roast potatoes & vegetables for the table to share (v)*

- Oven roast turkey | *Chestnut stuffing, pigs in blankets, cranberry sauce*
- Mayfield Swiss cheese & spinach tart | *Watercress, poached free range egg, truffle butter (v)*
- Crispy duck | *Red wine, apple, honey, sage*
- Argentina | Las Pampas | Ribeye steak (225g)  
*Free range Black Angus & Hereford, peppercorn sauce*
- British Isles | Aberdeen Angus & Hereford | Fillet steak (225g)  
*Native grass fed, peppercorn sauce*  
*(A £5 supplement charge will apply)*
- Sea bass | *Tikka spices or simply grilled*

### DESSERTS

- Chocolate fondant | *Vanilla ice cream (v)*
- Baked New York cheesecake | *Macerated strawberries, basil (v)*
- Mascarpone crème brûlée | *Raspberry sorbet (v)*
- Christmas pudding | *Rum & raisin butter, brandy sauce (v)*
- Sticky toffee pudding | *Vanilla ice cream (v)*
- Quicke's Vintage Cheddar | Colston Bassett Stilton (v)  
*Water biscuits, pear & apple chutney, red grapes, walnuts*

### COFFEE & CHOCOLATE

- Coffee with chocolate & hazelnut truffles (v)

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## FESTIVE SPECIALS

Smoked haddock risotto 14.75

*Leeks & poached free range egg*

Oven roast turkey 18.25

*Chestnut stuffing, pigs in blankets, cranberry sauce,  
served with roast potatoes & vegetables*

Crispy duck 18.75

*Red wine, apple, honey, sage*

Roast salmon 20.25

*Creamed potatoes, kale, parsley sauce*

Wild Scottish venison 29.75

*Pickled red cabbage, butternut squash purée,  
Madeira sauce, walnuts*

## MARKET FRESH FISH OF THE DAY

*We go to great lengths to bring you truly amazing fish,  
responsibly caught from sustainable sources, including some  
of the finest day boat fish from around the British Isles.*

*We've developed strong partnerships with small independent  
family run suppliers like Chapmans of Rye on the south coast of  
England to ensure we get the best fish direct from their boats.*

*Served with house salad (Ve) or triple cooked chips (v)*

Wood roasted whole sea bream 24.00

*Hollandaise sauce*

Sole meuniere 27.50/37.50

*Lemon/Dover sole, butter,  
lemon, parsley*

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Opera Dec

# FESTIVE MENU

## ADDITIONAL SIDES

Pigs in blankets 5.00

Truffle cauliflower cheese 5.00

Yorkshire pudding (v) 1.75

Lobster mac & cheese 12.00

Buttered spinach (v) 5.00

Chargrilled broccoli, chilli, garlic (Ve) 5.00

Pak choi, ginger, spring onion (Ve) 4.75

Beer battered onion rings (v) 4.25

Triple cooked chips (v) 4.25

Creamed potatoes (v) 4.75

House salad (Ve) 4.75

Baby spinach & pink grapefruit 5.00

*Garlic crisps, maple-soy dressing (v)*

## SAUCES & TOPPERS

Peppercorn 1.95

Béarnaise (v) 1.95

Dijon cream (v) 1.95

Hollandaise (v) 1.95

Truffle butter (v) 1.95

Half lobster 22.50

Fried free range duck egg (v) 2.25

Malbec onions (v) 4.50

Colston Bassett Stilton (v) 2.50

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Opera Dec