

Botanique

CHRISTMAS SET MENU

PARSNIP VELOUTE £8

Parsnip and apple velouté, topped with grated chestnut and parsnip crisps

CARAMELISED BEETROOT AND RED ONION PANZANELLA (G/ GFO) £9

Roasted beetroot with caramelised red onion, pine nut cream, focaccia croutons and a balsamic dressing

BRUSSEL SPROUTS £10

Fried brussels sprouts in a sweet chilli, sesame and stem ginger glaze, served with carrot chutney aioli

ROAST CELERIAC STEAK (N) (G) £16

Roasted celeriac with a mushroom, walnut, chestnut and pear stuffing, date and red wine jus, spiced cranberries, served with roasted new potatoes and seasonal vegetables

STICKY TOFFEE PUDDING (G) £10

Sticky toffee pudding with a blood orange caramel, earl grey and activated charcoal ice cream, white wine poached pear and pear crisp

CHOCOLATE TRUFFLES £6

Chocolate truffles infused with cardamon

£55 PER HEAD

We cannot guarantee the absence of any traces of nuts or other allergens
Please advise a member of staff if you have any dietary requirements
(N)/(NFO) – Nuts/Nut free option, (G)/(GFO) – Gluten/ Gluten free option
Please be advised that an optional 10% service charge is automatically included in your total