

exchange

food & drink lounge

CHRISTMAS MENU 2019

3 COURSES £30 PER PERSON WITH ARRIVAL GLASS OF PROSECCO
3 COURSES £50 PER PERSON WITH BOTTOMLESS DRINKS

STARTERS

Tomato, Basil and Red Pepper Soup (VG)
Balsamic Glaze and Toasted Sourdough Bread

Duck and Orange Parfait
Grilled Ciabatta and Fig Relish

Smoked Salmon Roulade (GF)
Baby Capers, Cucumber, Lemon and Dill Dressing

MAINS

Hand Carved Turkey Breast
Dauphinoise Potatoes, Sage Stuffing,
Pigs In Blankets and Gravy

Lamb Rump
Tenderstem Broccoli, Sprout Mash,
Cherry Tomato and Mint Sauce

8oz Beef Fillet Steak (£5 Supp. Per Person)
Cherry Tomato, Wild Mushrooms, Wilted Spinach and
Pepper Sauce

Butternut Squash, Sage and Wild Mushroom
Riosotto (V)

DESSERTS

Mulled Wine Brownie (VG)
Warm Chocolate Sauce

Kumquat And Almond Christmas Pudding
Warm Brandy Sauce

Baileys Creme Brulee (GF)
Caramelised Demerara Sugar