

# ODORE

## Christmas Menu

4 COURSES • £119 PER PERSON  
INCLUDES A GLASS OF CHAMPAGNE

### CANAPÉS

Polenta with  
Mushroom Ragu

Mini Focaccia with  
Avocado and Prawns Lime

Crostino with Goat Cheese  
Cream, finished with  
Hot Honey Glaze

### STARTERS

#### Chicken Liver Parfait

With cherry glaze, apple purée  
and jelly brandy, served with brioche.

#### Aubergine

Traditional baked aubergine with mozzarella,  
tomato and parmesan cheese, baked to perfection  
and served with homemade focaccia bread.

#### Roasted Scallop

With celeriac purée, served in a lobster bisque glaze  
with grilled asparagus.

### MAINS

#### Half Lobster Gratin

Served with ravioli in a creamy vodka sauce and microgreens.

#### Roasted Silverside of Beef

Served with luxurious red wine gravy, roasted potatoes,  
orange carrots, parsnips and Yorkshire pudding.

#### Chicken Ballotine

Stuffed with fontina cheese, mushrooms, sun-blushed tomatoes  
and spinach, served in a creamy tarragon sauce.

#### Lasagna

Sweet potato and butternut squash with Fior di latte cheese,  
cranberry, honey glaze and walnuts.

### DESSERTS

#### Millefoglie

Layers of puff pastry with  
chantilly cream and cherry,  
dusted with vanilla icing sugar.

#### Chocolate Profiteroles

#### Lemon Sorbet

#### Tea and Coffee