EROS
RESTAURANT

Christmas Day Lunch Menu

FIVE COURSES · £99 PER PERSON

A glass of Champagne on arrival

Canapés

A festive welcome

Starters

Butternut Squash Velouté | Crispy Parma ham and homemade bread

Salmon Gravlax | Beetroot-cured salmon, dill, radish, pickled cucumber, shallot, beetroot and lemon crème fraîche

Horiatiki | Tomato stuffed with cucumber, peppers, red onion, olives and capers, served on feta mousse

Bruschetta ai Funghi | Toasted sourdough, sautéed mushrooms, crumbled goat's cheese and balsamic glaze

Beef Carpaccio | Thinly sliced beef fillet, rocket, Parmesan, capers, truffle mayonnaise and lemon dressing

Mains

Stuffed Turkey | Stuffed with chestnuts, wrapped in pancetta, served with mashed potatoes, caramelised carrots and cranberry sauce

Pan-Fried Cod | Chorizo, white bean and spinach casserole, lemon and herb oil

Roasted Rump of Lamb | Celeriac purée, braised baby gem, caramelised shallots and rosemary sauce

Beetroot & Goat's Cheese Risotto | Arborio rice, beetroot, toasted pine nuts and crumbled goat's cheese

Linguine alle Vongole | Fresh clams, garlic, chilli, parsley and ouzo

Desserts

Christmas Pudding

Tiramisu

Portokalopita with Vanilla Ice Cream

Cheese Selection

Tea & Coffee

Please ask your server for our vegetarian and vegan menu.
A discretionary service charge of 10% will be added to your final bill.
If you require further information on the allergen content of our dishes,
please ask a manager. Many items may contain or come into contact with nuts and seeds.