



Sirocco Christmas Menu

Bouche

Parmesan and goat's cheese Arancini

Starters

Guinea fowl and foie gras terrine with beetroot purée and toasted brioche

Smoked salmon and crab cannelloni with Cox's apple jelly and horseradish cream

Spicy butternut squash veloute with seared scallop

Baked courgette and tomato tart with cheddar rarebit and tarragon dressing

Main course

Roast ballotine of free range turkey with traditional trimmings, together with slow braised topside of beef and Yorkshire pudding

Roast breast and confit leg of pheasant with fondant potato, pumpkin purée and chorizo

Pan fried fillet of cod with rosti potato, creamed savoy cabbage and a wild mushroom cream

Truffle gnocchi with toasted haloumi cheese, black olive sauce and spinach salad

Dessert

Rich dark chocolate tart with blood orange sorbet

Port wine poached pear and mascarpone panna cotta

Christmas pudding parfait with cherry brandy Anglaise and meringue biscuits

Selection of English, French and Jersey cheese with quince jelly and grapes

Tea, Coffee and handmade treats

£27.50 for 2 courses

£32.50 for 3 courses

(Price is GST inclusive)