Sef STEAKHOUSE

CHRISTMAS DAY MENU 2026 £120

AMUSE BOUCHE
A GIFT FROM THE KITCHEN

INDIVIDUAL SKILLET FOCACCIA
Confit Tomatoes | Shallots | Herbs | Olive Oil | Balsamic

STARTERS

CARPACCIO DI GAMBERONI ROSSI
Black Onion Seeds | Lemon Zest | Mango | Avocado | Citrus Dressing | Samphire | Micro Greens

ROASTED BEETS
Goats Cheese Bon Bons | Heritage Beets | Raspberry Puree | Crispy Bread | Blue Cheese Dressing

SPICED HONEY DUCK BREAST
Blackberry Compote | Celeriac & Apple Coleslaw | Savoy Cabbage | Red Wine Jus

BEEF CONSOMME
Marrow Dumplings | Chives | Brunoise Winter Vegetables

MAINS

HONEY ROASTED TURKEY
Cumberland Pigs in Blankets | Roasted Potatoes | Seasonal Vegetables | Sage & Onion Stuffing | Cranberry Sauce

BEEF PITHIVIER
Garlic & Chive Mash Potato | Winter Vegetables | Braised Shallots | Red Wine Sauce

TURBOT
Morel Mushrooms | Seasonal Vegetables | Caviar | Wilted Spinach | Clams | Lemon Butter Sauce | Parsnip Puree

MUSHROOM PITHIVIER
Portobello Mushrooms | Potato | Gruyere | Braised Leeks | Savoy Cabbage | Mushroom Bisque | Seasonal Vegetables

DESSERTS

PISTACHIO CANNOLI
Matcha Sponge | Raspberry Compote | Lemon Balm | Ice Cream

CHRISTMAS PUDDING
Brandy Sauce | Vanilla Ice Cream

CHEESE BOARD
Selection of Local Cheeses | Artisan Crackers | Spiced Fruit Chutney | Grapes

TO FINISH
Homemade Mince Pie

Please note a discretionary optional service charge of 10% will be added to your bill