

Christmas Eve Menu

£80 Per person

A 4 Course Tasting Menu Presented by Monkey Island Estate's Head Chef Matthew Price.

Heirloom Beetroots Ewe's Milk Panna Cotta | Walnuts | Sour Beetroot Granita

> Aged Beef Fillet Potato Terrine | Celeriac | Hen of the Woods

Exotic Fruit Passion Fruit | Mango | Lime | Coriander

Dark Chocolate and Cep Cremosa Cocoa Nib Tuile | Salt Caramel

A Selection of Sweet & Savoury Petit Fours

All menu prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill. If you require further information on ingredients which may cause allergic reactions, or if you may have any intolerances, please speak to a member of the restaurant team before you order your meal so that we can minimise the risk of cross contamination during the preparation and service of your food.