

THE ENGINE ROOMS

CHRISTMAS MENU

THREE COURSES £59.50 (Excluding cocktail)

THREE COURSES £67.00 (Including festive cocktail)

Spiced Apple Spritz Cocktail - Cinnamon, nutmeg, baked apple & cava

STARTERS

Roast parsnip and celeriac soup with seeded savoury granola (ve)

Beetroot salmon gravlax, cucumber gazpacho, sourdough crostini

Mushroom ravioli, chicken butter emulsion, pickled mushrooms, and tarragon oil

Burrata, grilled plums, pomegranate dressing, chicory, dukkha spice crumb, baby mint (vg) (gf)

MAINS

Pan roasted cod fillet, clam chowder sauce, guanciale crumb and parsley

Christmas turkey pithivier, roast winter root vegetables, and cranberry jus

Balmoral estate venison loin, chestnut puree, celeriac spaghetti, golden girolles and parsley gremolata (gf)

Roast vegetable wellington, braised red cabbage and toasted chestnuts (ve)

DESSERTS

Christmas pudding, brandy custard

Chocolate fondant, salted caramel, milk ice-cream

Selection of ice cream or sorbets (gf)

Groups of 12 + are required to pre-order, to pre-order email: reception@theenginerooms.co.uk

(ve) ~ vegan, (gf) ~ gluten free, (vg) ~ vegetarian

If you have any allergies or food intolerance, please advise a member of staff.

All prices include VAT. A discretionary 12.5% service charge will be added to your bill.