

CHRISTMAS DAY

- £185 -

WELCOME CHAMPAGNE

Moët & Chandon Brut Impérial
Champagne, France. 125ml

AMUSE-BOUCHE

Panettone with Jambon & D'Entrecôte
Served with spiced pear compote

TO START AND SHARE

Baby Quesadillas

Braised short ribs, mozzarella, chimichurri sauce

Lobster Salad

Lobster, green beans, avocado, pomegranate, sesame seeds

Crab Tacos

Crunchy crab meat tacos, cashews, satay sauce

THE FESTIVE CENTREPIECE

Roast Christmas Platter

Lothian roast turkey, cranberry syrup, sage stuffing, roast jus

Roast Fillet of Beef

Served medium-rare with Truffle & Madeira sauce

ALL THE TRIMMINGS

Beef fat roast potatoes
Maple-glazed carrots & parsnips
Braised red cabbage
Buttered sprouts & chestnuts

Pigs in blankets
Yorkshire puddings
Cranberry syrup

DESSERT TO FINISH

White Chocolate Cheesecake

Mulled wine poached rhubarb gel

Rich Christmas Pudding

Rum sauce

*Allergies: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients .
A discretionary service charge of 12.5% will be added to your bill.*

LE PETIT
beefbar