

Christmas Day Dinner Menu

Adult £119.00pp Children £59.00pp

To Begin

Warm Dinner Rolls V

Freshly baked Dinner Rolls served with a selection of Whipped Butters and Seasonal Dips.

Starters

Chicken Liver Parfait

Smooth Chicken Liver Parfait served with spiced Fruit Chutney, dressed Leaves and a warm Loaf.

Classic Prawn Cocktail GF

Juicy Prawns with crisp Baby Gem Lettuce, Cucumber and Marie Rose Sauce, finished with Lemon.

French Onion Soup V VGO with Gruyère Toast

Slow-cooked Caramelised Onion Soup topped with toasted Bread and melted Gruyère Cheese.

Shaved Beef with Horseradish Crème

Tender slices of rare Roast Beef with Horseradish Crème Fraîche, Pickled Shallots, Rocket and crisp Crostini.

Baked Scallop with Caviar GF

A King Scallop baked in the shell with Garlic and Herb Butter, finished with Herb Crumb, Caviar and fresh Lemon.

Main Courses

Isabel's Christmas Dinner and Trimmings VGO GFO

Choose from Roast Turkey Crown or Herb-rolled Porchetta served with Goose Fat Potatoes, Celeriac Purée, Maple glazed Carrot and Parsnip, Yorkshire Pudding, Sage and Onion Stuffing, Pigs in Blankets and Rich Gravy reduction.

Served with sharing dishes of Cauliflower Cheese, additional Pigs in Blankets and Seasonal Greens.

Corn-Fed Chicken with Crispy Serrano Ham GF

Roasted corn-fed Chicken Breast topped with crisp Serrano Ham, served with creamy Mashed Potato and a Florentine-style Spinach sauce.

Truffle and Wild Mushroom Risotto V VGO GF

Creamy Arborio Rice with Wild Mushrooms, Truffle and Parmesan, finished with fresh Herbs and Rocket.

Fillet en Croûte GFO

Tender Beef Fillet on a buttered Brioche Toast and caramelised grilled Onion. Served with your choice of Truffle Fries or Chive Mash, charred Asparagus and Red Wine Jus.

Grilled Lobster Tail GF

Chargrilled Lobster tail finished with Garlic and Herb Butter, served with Truffle Fries, charred Asparagus and fresh Lemon.

Dessert

Traditional Christmas Pudding V

A rich steamed Fruit pudding with warming Festive Spices, served with Brandy sauce and Vanilla Ice Cream.

Sicilian Lemon Sorbet VG GF

A refreshing Sicilian Lemon Sorbet with Fresh Berries and a crisp Citrus Garnish.

Black Forest Gâteau V

Layers of rich Chocolate Sponge, Black Cherry Compote and Vanilla Cream, finished with Dark Chocolate and Kirsch Syrup.

Festive Cheeseboard V

A selection of aged Cheeses served with Artisan Biscuits, Pickles, Fruit Chutney and Grapes.

Ice Cream Selection GFO

Your choice of Salted Caramel, Chocolate Heaven and Vanilla, served with Fudge Sauce

The End

Choose from a Selection of Flavoured Teas and House Blend Coffee



Vegetarian



Vegan



Vegan Option Available



Gluten Free



Gluten Free Option Available



isabel's

RESTAURANT • BAR • GARDEN