

Festive Menu

Two Courses £29.50pp **Three Courses** £34.00pp

Starters

French Onion Soup [VGO] [GFO]

Rich slow-cooked Onion Soup, toasted Sourdough Crouton, melted Gruyère Cheese.

Shaved Beef & Horseradish Crème [GFO]

Thinly shaved Roast Beef, Horseradish Crème, Crispy Onions & Watercress.

Brie Bites & Spiced Cranberry

Crispy breaded Brie, spiced Cranberry Sauce, Dressed Rocket. A decadent Cheesy starter.

Beetroot & Lemon Cured Salmon [GF]

House-cured Salmon, Pickled Beetroot, Lemon Crème Fraîche, Fresh Dill.

Yakiniku Chicken Skewers

Chargrilled Chicken glazed with sweet and smoky Yakiniku sauce, finished with Sesame Seeds and Spring Onion.

MAINS

Christmas Dinner

Roast Turkey, Pigs in Blankets, Sage & Onion Stuffing, Roast Potatoes, Caramelised Seasonal Vegetables & Rich Turkey Gravy.

Isabel's Signature Burger [VGO]

Grilled Beef Pattie with American Cheese, crisp Lettuce, Pickles, Burger sauce and Pickled Onion Rings.

Creamy Lemon & Chive Salmon [GF]

Pan-roasted Salmon, Creamy Lemon & Chive sauce, Buttered New Potatoes and Seasonal Greens.

Isabel's Signature BBQ Belly Pork [VGO]

Slow-cooked Pork Belly, Isabel's BBQ glaze, Roasted New Potatoes, Buttered Greens & Crispy Onions.

Sirloin Steak +5 [GF]

Chargrilled Sirloin Steak, Truffle Fries, Mediterranean Vegetables & Peppercorn Sauce.

DESSERTS

Christmas Pudding [V]

Traditional Christmas Pudding, served with warm Brandy Sauce.

Cheeseboard [V]

A selection of British Cheeses, Crackers, Grapes, Chutney & Celery.

Dubai Chocolate Cookie Dough [V]

Goey Cookie Dough loaded with molten Chocolate and a Pistachio Cream.

Sicilian Lemon Sorbet [VG]

Refreshing Sicilian Lemon Sorbet.

A decorative border of winter-themed floral and foliage elements, including pine branches, eucalyptus leaves, and blueberries, is arranged around the central text area.

isabel's

RESTAURANT • BAR • GARDEN