



# CHRISTMAS SET MENU

## 45 PER PERSON

*Please select a starter, main and a dessert from the options*

### STARTER

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Asparagus Milanese served with poached egg and parmesan cheese

BBQ shrimp and grits served with chicken gravy

Two of each grilled Rockefeller and Mardis Gras oysters

### MAIN

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Vegetable hot pot served with butternut squash, sweetcorn, cauliflower, red potatoes, grilled asparagus and deep fried okra.

Shrimp hot pot served with sides of candied sweet potato, glazed carrots and grilled hispi cabbage

Jambalaya pan-fried Sea Bream served with chicken gravy and gochujang butter

### DESSERT

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New Orleans bread pudding served with infused vanilla, orange and cinnamon double cream

Sticky toffee pudding served with Bourbon caramel sauce and vanilla ice-cream

### OPTIONAL EXTRAS

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Homemade jalapaño cornbread served with Mardi Gras butter	2.5
Homemade French fries with Cajun seasoning	3.5
Steamed French beans with chipotle mayo	4.5
Crayfish mac and cheese served with a parmesan breadcrumb crust	8.5
Grilled crab claws with escargot butter and lemon	9.5
Snow crab cluster	16.5