



THE SANDS END

CHRISTMAS DAY

£85

Champagne coupe, smoked salmon rilette

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Jerusalem artichoke velouté, garlic croutons, Stilton cheese twist

Twice-baked Parmesan mousse, seared scallops, truffles

Peppered venison carpaccio, pickled mushroom, parsnips crisps

Carrots ribbons & pousse salad, quinoa & nuts granola, pomegranate molasses dressing

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Cranberry-crusting Loch Duart Salmon, orange hollandaise, steamed vegetables medley

Grilled beef fillet, truffled spinach, heritage carrots, Parisienne potatoes, port & cranberry sauce

Turkey tournedos wrapped in bacon, apricot & wild mushroom stuffing, fondant potatoes, glazed root, sage gravy

Sprout & Colston Bassett risotto, craisins

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Grilled mango, coconut pana cotta, toasted coconut flakes, chilli & mango dressing

Dark chocolate truffon, griottes & orange salad

Sticky Christmas toffee pudding, stem ginger butterscotch sauce

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Coffee & petits fours

A discretionary service charge of 12.5% will be added to your bill.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help. A deposit of £15 per person is required at the time of the booking and is non-refundable. Pre-orders must be received at least 10 days prior to the date of your event.

www.thesandsend.co.uk

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