

MATTE BLACK
LOUNGE

FESTIVE
DECEMBER
Special

OUR EXCLUSIVE FESTIVE SET MENU
2 COURSES £33 • 3 COURSES £38

SNACKS

SELECTION OF BREAD
AND BUTTER
Extra £3.50

CITRUS-MARINATED
MIXED OLIVES

BREAD AND EXTRA VIRGIN
OLIVE OIL
House balsamic dressing

STARTERS

CRAB SALAD

Spiced avocado purée and crostini

BUTTER-POACHED TIGER PRAWNS

Cauliflower purée, nduja butter, samphire and herb crostini

DUCK AND PORCINI ARANCINI

Truffle mayonnaise, Parmesan and cranberry-port gel

ROASTED PUMPKIN (V)

Whipped goat's cheese, chicory, crushed roasted walnuts,
pomegranate and balsamic dressing

SOUP OF THE DAY (V)

Served with sourdough bread

MAINS

BRAISED BEEF SHORT RIB (EXTRA £3.50)

Mashed potato, crispy pancetta, roasted shallots and Barolo wine jus

BRAISED PORK BELLY

Roasted marinated new potatoes, chicory, roasted shallots,
cranberry sauce and Barolo wine jus

LOBSTER RAVIOLI

Creamy lobster bisque, chives and trout caviar

TURKEY BALLOTINE

Turkey breast stuffed with chestnut and sage, roasted new potatoes,
glazed sprouts, sautéed heritage carrots and parsnips,
crispy pancetta and Marsala turkey velouté

BRAISED LAMB SHANK

Potato purée, sautéed vegetables, rosemary and Barolo wine jus,
finished with crispy onions

ROASTED COD LOIN

Fondant potato, glazed leek, samphire, mussels and Prosecco velouté

DESSERTS

PANETTONE BREAD AND BUTTER PUDDING

Served warm with Marsala custard, caramelised orange, vanilla
pod gelato and toasted almonds

WARM CHOCOLATE BROWNIE

Served with vanilla ice cream and chocolate sauce.

CLEMENTINE PANNA COTTA

Cranberry compote, Prosecco granita and candied orange

WARM APPLE AND HAZELNUT CRUMBLE

Amaretto caramel and vanilla pod gelato

*Wishing you a wonderful festive season
— and a Happy New Year —*