



eco

CHRISTMAS MENU

2 COURSES 25.95 / 3 COURSES + glass of Prosecco 32.95

STARTERS

Pumpkin and Chestnut Ravioli (V)
with sage and butter

Creamy Burrata and Truffle Honey
with tomato and toasted pine nuts

Prawn and Smoked Salmon Marie Rose
with fresh dill and salmon caviar

Wild Mushroom, Asparagus and Avocado Bruschetta (VN)
with chestnut crumb

Deep fried Artichoke, Olive and Goats Cheese Fritters
served with a cranberry dip

Green-lip Mussels
Baked in an oyster tray with tomato, garlic, mushroom, Dolcelatte and parmesan

PIZZA

Pumpkin Burrata and Pistachio
with smoked scamorza, sultanas and redcurrants

Stuffed Turkey and Yorkshire Pudding
with chestnuts, cranberry sauce, raisins and sage breadcrumbs

PASTA AND RISOTTO

Festive Pappardelle (VN)
Mushroom, truffle, artichoke and asparagus with chestnut-sage breadcrumbs

Seafood Risotto
Calamari, cuttlefish, clam and prawn, white wine, butter, shallot and bisque sauce

MEAT AND FISH

The mains below are served with Lyonnaise potatoes and seasonal veg

Stuffed Roast Turkey
Turkey stuffed with sausage and sage, served with Yorkshire pudding, gravy and cranberry sauce.

Scottish Aged Sirloin Steak
45 day aged Scottish sirloin with peppercorn or porcini truffle sauce
+ £6 supplement

Slow Roast Pork Belly
with crackling, apple, cabbage and cranberry sauce and Yorkshire pudding

Fillet of Seabass
Pan-fried with fennel, caper, cherry tomato with lemon parsley butter and salmon caviar
+ £4 supplement

DESSERTS

Vanilla Panna Cotta
with blueberry compote

Home-made Tiramisu (V)

Chocolate Brownie (V)
with vanilla ice cream

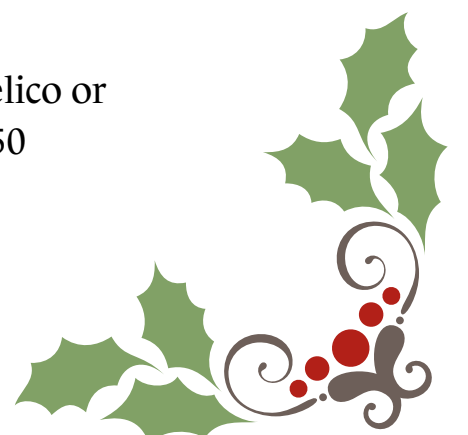
Sticky Toffee Pudding (V)
with custard or vanilla ice cream

3 Cheeses – Fontina, Dolcelatte and pecorino (sourdough crisp, fig chutney and walnut)

Affogato (V)
Espresso shot served over a scoop of vanilla ice cream

Add a shot of either Frangelico or Amaretto liquor +£2.50

Choices must be confirmed a minimum of 48 hours in advance of your reservation - Tel: 0207 978 1108
A discretionary service charge of 12.5% will be added to your bill.





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