

SABINE FESTIVE MENU 2026

THREE COURSE SET MENU

£50 PER PERSON

STARTER

Smoked & cured salmon

CREAM CHEESE, DILL, HORSERADISH, BLINI, ROE

Hot honey glazed turkey kofta

CHICKPEA & POMEGRANATE SALAD

(V) Wild mushroom arancini

PICKLED MUSHROOMS,, PARMESAN

MAINS

Apricot stuffed turkey ballotine wrapped in serrano ham

THYME ROASTED NEW POTATOES, MAPLE GLAZED WINTER VEGETABLES,
CARAMELISED SPROUTS, TURKEY GRAVY

Seared fillet of bream

POACHED PRAWNS, LOBSTER BISQUE, FENNEL

(VG) Squash & sage ravioli

ROASTED BUTTERNUT SQUASH, PESTO CREAM, PARMESAN

DESSERTS

(V) Warm Christmas pudding

BRANDY CREAM

Sticky date pudding

TOFFEE SAUCE, CLOTTED CREAM

Apple & cinnamon parcels

SALTED DATE CARAMEL

CHRISTMAS SET MENU AVAILABLE FROM 1 DECEMBER 2026 TO 24 DECEMBER 2026

PRICES INCLUDE VAT AT THE CURRENT RATE.

FOOD ALLERGIES - PLEASE ASK A MEMBER OF THE TEAM FOR INFORMATION ON ALLERGENS CONTAINED IN OUR DISHES. DISHES MAY CONTAIN NUTS. PLEASE ASK YOUR SERVER FOR MORE DETAILS.
ADULTS NEED APPROXIMATELY 2000 KCAL A DAY. A 13.5% SERVICE CHARGE WILL BE APPLIED TO YOUR BILL.

DRINKS MENU
£19 EACH

Fireside Silhouette

GLENMORANGIE X, SWEET VERMOUTH, BLACK CARDAMOM, CHERRY

Christmas Nocturne

EMINENTE AMBAR CLARO, COFFEE, TONKA, ORANGE

Crème de Noël Sky

VODKA, VANILLA, HAZELNUT, ORGEAT, COCONUT, ROSÉ CHAMPAGNE



S A B I N E