

# 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 23 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