



Discover the sparkle of the season in our beautiful brasserie and clining room, with a menu tailored to celebrate the finest local and seasonal ingredients.

From brasserie classics to festive favourites, you'll have a very Merry Christmas at Banjo.

## 3 COURSES £49.95 PER PERSON

## **STARTERS**

Sweet potato hummus and lentil salad, crispy kale, beetroot, carrot, pumpkin seeds, sesame wyngcidf

Grilled beef salad, grilled flat iron, truffle aioli, rocket, pickles, Parmesan NGCI Wild mushroom risotto, celery cress, white truffle oil V NGCI

Smoked Steelhead trout, new potato salad, capers, pickled red onion, baby chard NGCI

Oysters Florian, three grilled Jersey Rock oysters, garlic butter, crispy bacon, spinach, breadcrumbs, served with focaccia

## MAIN COURSES

Roast festive turkey, wrapped in bacon with all the trimmings, sage stuffing, Brussels sprouts, roast potatoes, carrots, parsnips, red wine sauce, port and cranberry sauce

Calves' liver, creamy mashed potato, crispy bacon, curly kale with chilli and garlic, shallot sauce NGCI

Miso celeriac steak, smashed white beans, bok choy, roast carrots, garlic mayonnaise w NGCI DF

Roast rack of lamb, spinach, peas, fondant potatoes, tomato and port wine sauce  $_{\mbox{\scriptsize NGCIDF}}$ 

Fillet of cod, mussels, baby leeks, basil, new potatoes NGCI

## **DESSERTS**

Sticky toffee pudding, rich toffee sauce, caramelized banana, vanilla ice cream NGCI

Traditional Christmas pudding, brandy sauce, vanilla ice cream VNGCI

Crème brûlée, infused with orange and cointreau, served with ginger butter biscuit VNGCI

Duo of cheeses, Tête de Moine and Cashel Blue cheeses, quince jam, oat biscuits NGCI DF

Apple & blackberry crumble, oat and seed crumble, vanilla ice cream NGCI

Pineapple carpaccio, passion fruit, mango sorbet WNGCI DF



