



HOTROCKS

==== Christmas Day Set Menu =====



OUR SET MENU IS £45 PER PERSON
WITH A **FREE** BOTTLE OF PROSECCO FOR TABLES OF 6+



STARTERS



BUTTERNUT SQUASH BRUSCHETTA

Crisp toasted French baguette with roasted sweet butternut squash and creamy ricotta, topped with sunflower seeds.

CALAMARI

Fried squid rings served with a creamy tartare sauce.

BAKED CAMEMBERT

Garlic-infused baked Camembert served with a rocket salad and tangy cranberry jam.

BEETROOT CARPACCIO

Finely sliced baked beetroot paired with garlic, caper berries, creamy goat cheese, and rocket salad. Drizzled with a rich balsamic glaze.

CRISPY CHILLI CHICKEN

Served with rocket salad, chilli sauce, spring onions and toasted sesame seeds.



MAIN COURSE



PAN-SEARED SEA BASS WITH LEMON BUTTER SAUCE

Fresh sea bass fillet, pan-seared and served with creamy and delicious lemon butter sauce. Sides: Herbed baby potatoes and roasted root vegetable medley (carrots, parsnips, and beetroot).

STEAK ON STONE

Premium cut steak served on a sizzling hot stone for you to cook to your preferred doneness, accompanied by festive sauces. Sides: Thick-cut rosemary fries and garlic butter mushrooms.

FESTIVE ROAST TURKEY

Traditional roasted turkey, seasoned with herbs, served with chestnut stuffing and a cranberry sauce. Sides: Creamy mashed potatoes, Brussels sprouts with crispy bacon and honey-glazed carrots.

GRILLED VEGETABLE WELLINGTON (VEGETARIAN OPTION)

Layers of roasted vegetables and goat cheese wrapped in puff pastry, served with a rich mushroom sauce. Sides: Roasted garlic and rosemary sweet potatoes, and sautéed spinach with pine nuts and raisins.



DESSERTS



MERRY BERRY CAKE

A rich fruitcake loaded with dried fruits and nuts, soaked in brandy and topped with marzipan and a dusting of icing sugar.

CLASSIC APPLE PIE

A buttery crust filled with tender, spiced apples. Baked to golden perfection.