

# SHIRLEY'S

## 3-Course Christmas Dinner

### STARTERS

*choose from:*

#### PRAWNS COCKTAIL 17

*Prawns on a bed of crisp lettuce, topped with homemade Marie Rose sauce and avocado purée*

#### BONE MARROW BRÛLÉE 21

*Roasted bone marrow with a caramelized finish, topped with chimichurri and served with grilled crostini*

#### BUTTERNUT & SAGE ARANCINI 14

*Risotto bites filled with butternut squash and sage, served over a hearty tomato ragù and finished with basil oil and crispy sage leaves.*

### MAIN COURSE

*choose from:*

#### CHRISTMAS ROAST 41

*Choose from Roast Beef, Roast Sage Turkey, or Roasted Atlantic Salmon  
Cured in lemon honey and brown butter, served with potatoes purée, glazed baby-carrots, haricot vert, gravy, and Yorkshire pudding*

#### VEGETARIAN SHEPHERD'S PIE 26

*Sautéed vegetables in a thick vegetable and gravy, topped with truffle potatoes purée*

### DESSERT

*choose from:*

#### ORANGE GINGERBREAD PUDDING WITH BRANDY CARAMEL SAUCE 12

#### CHOCOLATE LAYER CAKE, CHOCOLATE GANACHE AND CHERRY COULIS 11

#### LEMON SORBET 10