



2018

CHRISTMAS

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# THE METROPOLITAN

BAR & DINING

## DINNER MENU

3 COURSES £27.50

SERVED 6PM – 9PM, MONDAY 3<sup>RD</sup> DECEMBER - SATURDAY 22<sup>ND</sup> DECEMBER (EXCLUDING SUNDAYS)

### STARTER

Roasted butternut squash soup, toasted pumpkin seeds, crispy sage (v)

Scottish smoked salmon, chive and potato cake, citrus crème fraiche

Partridge and smoked bacon terrine, Cumberland sauce, toast

Roasted figs, vegan cheese curds, roasted pine nuts,  
pomegranate vinaigrette, chicory leaf salad (vg)

Pan seared pigeon breast, root vegetable puree, golden raisin gravy

### MAIN

Roast beetroot and baby squash wellington, kale pesto (vg)

Traditional roast turkey, fruit stuffing, 'pigs in blanket',  
Marsala soured cranberry sauce, rich turkey gravy

Slow braised beef shin, parsnip potato puree, roasted baby vegetable jus

Roast duck breast, wilted Savoy cabbage,  
Puy lentils and shallots, orange sauce

Cod fillet, saffron fondant potato, curly kale, baby tomato,  
chive and lobster cream sauce

***All main courses are served with roast potatoes,  
seasonal honey roasted vegetables and Brussels sprouts with chestnuts***

### DESSERT

Chocolate and hazelnut torte, Kirsch cherries (vg)

Traditional Christmas pudding, brandy cream sauce

Orange and ginger crème brûlée, cranberry shortbread biscuits

Sticky date pudding, butterscotch sauce, vanilla ice cream

Assorted cheese, biscuits, chutney, fruit