

# Christmas day

## Canapés on Arrival

**Goat's Cheese with Honey v**  
Walnut, rocket and cranberry

## Starters

**Potato, Celeriac & Truffle Soup v**  
Heritage potatoes, celeriac, truffle oil, alpine cheese

**Harbour Prawn Cocktail**  
Atlantic and tiger prawns, gin cured cucumber, avocado, Marie Rose sauce, caviar

**Mulled Wine Cured Salmon**  
Golden beetroot, fennel, caviar

**Smoked Duck Carpaccio**  
Glazed figs, cherry balsamic, goat's cheese, chicory hearts

## Mains

*All served with garlic and thyme roast potatoes, Brussels sprouts with chestnuts, maple roast carrots and parsnips, braised red cabbage and red wine jus*

**Festive Turkey**  
Bacon wrapped turkey breast, sage and citrus stuffing, pigs in blankets

**Roasted Sirloin of Beef**  
Bone marrow sauce, salsify, mushrooms and red wine shallots

**Beetroot & Shallot Tarte Tatin v**  
Walnut, orange and dill dressing

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**Roast Fillet of Halibut**  
Brown shrimps, pommes anna potatoes, sapphire, white wine and shellfish velouté

## To Finish

**Christmas Pudding v**  
Traditional fruit Christmas pudding with kumquat, vanilla crème Anglaise

**Chocolate Ganache Cake v**  
Amarena cherries, chocolate tuille

**Gingerbread Tiramisu v**  
Mascarpone cream, coffee, brown sugar

**Christmas Stilton v**  
Stilton fed with port served with grapes, biscuits and chutney

### *The finer details*

#### V vegetarian

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients.

If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering.

A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.

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# UPPER DECK

• BAR & RESTAURANT •