

MARIA G's

Brasserie & Bar

FESTIVE MENU

Complimentary glass of North Downs Cuvée, Bolney Estate

TWO COURSES £44 (INCLUDES STARTER OR DESSERT WITH A MAIN AND A SIDE)

THREE COURSES £50 (INCLUDES A STARTER WITH MAIN, SIDE AND A DESSERT)

STARTERS

Aynhoe Park venison carpaccio, celeriac, roasted apple, truffle & hazelnut

Seared Scallops, pickled kohlrabi, clementine & samphire

Severn & wye smoked salmon, buttermilk soda bread, caviar & lemon creme fraiche

Parsnip velouté, maple & toasted seeds (v/vg)

MAINS

Pan fried South Coast halibut, hazelnut crumb, cauliflower & black truffle

Serrano wrapped Norfolk turkey breast, pork & chestnut stuffing, parsnip puree & trimmings

Squash, sage & chestnut pithivier, chicory & vegan pesto (v/vg)

Herdwick lamb, braised lamb belly, pomme puree, tarragon roasted carrots

SPECIAL

Belted Galloway beef wellington, celeriac dauphinoise, savoy cabbage & smoked lardons

(minimum 2 people, must be booked in advance) £15 supplement per person

SIDES

Pigs in blankets

Rosemary roast potatoes (v)

Braised red cabbage & apple (v)

Brussel sprouts, crispy bacon & almonds

DESSERTS

Clementine trifle, toasted almonds, crème Chantilly (v/vg)

Bûche de Noël & pecan praline cream (v)

Traditional Christmas pudding & brandy sauce (v)

Sticky toffee pudding, salted caramel sauce, vanilla ice cream (v)

Seasonal cut fruit & sorbet (v/vg)

Selection of English cheese, chutneys & sour dough crackers (v)

TEA AND COFFEE

Before ordering, please speak to our staff about your dietary requirements, intolerances, and food allergies.

Discretionary 12.5% service charge will be added to your bill. All prices inclusive of VAT.

Well behaved dogs are welcome but must be on a lead and restrained at all times.

(V*) Animal rennet cheese (VG) Vegan (V) Vegetarian

MARIA G's

Brasserie & Bar

A LA CARTE FESTIVE MENU

RESIDENTS ONLY

STARTERS

Aynhoe Park venison carpaccio, celeriac, roasted apple, truffle & hazelnut	13
Seared Scallops, pickled kohlrabi, clementine & samphire	14
Severn & wye smoked salmon, buttermilk soda bread, caviar & lemon creme fraiche	12
Parsnip velouté, maple & toasted seeds (v)	10

MAINS

Pan fried South Coast halibut, hazelnut crumb, cauliflower & black truffle	33
Serrano wrapped Norfolk turkey breast, pork & chestnut stuffing, parsnip puree & trimmings	30
Squash, sage & chestnut pithivier, chicory & vegan pesto (v/vg)	28
Herdwick lamb, braised lamb belly, pomme puree, tarragon roasted carrots	35

SIDES

Pigs in blankets	5
Rosemary roast potatoes (v)	5
Braised red cabbage & apple (v)	5
Brussel sprouts, crispy bacon & almonds	5

DESSERTS

Clementine trifle, toasted almonds, crème Chantilly (v)	9
Bûche de Noël & pecan praline cream (v)	9
Traditional Christmas pudding & brandy sauce (v)	9
Sticky toffee pudding, salted caramel sauce, vanilla ice cream (v)	9
Seasonal cut fruit & sorbet (v)	9
Selection of English cheese, chutneys & sour dough crackers (v)	10

Before ordering, please speak to our staff about your dietary requirements, intolerances, and food allergies.

Discretionary 12.5% service charge will be added to your bill. All prices inclusive of VAT.

Well behaved dogs are welcome but must be on a lead and restrained at all times.

(V*) Animal rennet cheese (VG) Vegan (V) Vegetarian