SALISTERRA Festive weekend brunch set

APPETIZER

3 Oysters

Shucked to order, served raw on the half-shell with mignonette sauce, fresh horseradish and lemon Avocado & egg on toast (V) Crushed avocadoes, tomato sauce, sunny side up egg, & aged parmesan on toasted sourdough **Belgian waffle** Belgian waffle, strawberries, whipped cream & maple syrup American pancake American pancake, raspberries, butter & maple syrup Shakshuka (V) Spiced tomatoes & peppers, onion, garlic, shired egg & herbs **Egg Benedict** Poached egg, toasted English muffin, Hollandaise sauce and choice of spinach, ham or smoked salmon Green beans (V)(GF) Green beans, apple, toasted almonds, pomegranate, dill, watercress, & citrus Parfait Foie gras & chicken liver parfait, toast & quince Squash soup (V) Butternut squash veloute, toasted pumpkin seeds, aged parmesan & brioche croutons MAIN Risotto (V) Mushroom risotto, seasonal mushrooms, aged parmesan & wild rocket Crab linguini Chilli, garlic, crab, flat leaf parsley, olive oil & lemon Lobster omelette Poached lobster, sauce Nantua, Hollandaise & fines herbes with mixed leaves Toothfish en cocotte Baked toothfish Provencal, baby artichokes, fennel, tomatoes, onion garlic, olives, lemon, & olive oil crushed potatoes **Chicken Tagine** Baked chicken legs, onion, garlic, preserved lemon, olives & cous cous Rack of lamb Roasted rack of lamb, imam bayildi, cous cous, tzatziki, olive onion, pepper & lamb jus **Steak** (250 supplement) Pan fried wagyu ribeye, sun dried tomato, french fries, salad, & Bearnaise sauce Festive roast of the week to share Pork loin on the bone Roast honey- glazed pork loin on the bone, parmesan polenta, mascarpone, baby artichokes DESSERT Sticky toffee pudding Caramelised date pudding, toffee sauce & Baileys ice cream "Yulelog" Yuzu meringue roulade **Apple trifle** Apple jelly, calvados cream, apple compote & apple sorbet **Mince pies** Spiced, dried-fruit pies

COFFEE OR TEA

3 courses 618