

# Huxleys Festive Menu

4 courses £36

Throughout December, Monday to Friday, pre-ordered Lunch or Dinner (Lunch min 4ppl, Dinner weekdays min 10ppl, Dinner Fri/Sat min 6ppl)

## STARTERS

### Soup (V,GF available)

Parsnip & truffle soup, artisan sourdough bread

### Bruschetta (V,GF available)

Creamy garlic mushrooms, truffle oil & chorizo dust, on artisan brioche toasted bread

### Brie (V)

Deep fried melting Brie with a red wine & cranberry relish

### Prawn cocktail (GF available)

Marinated king prawns, spiced with chilli & paprika, lettuce, Mary rose sauce & artisan sourdough crostini

### Arno's pate (GF available)

Chicken liver pate, fig jam & cornichon with artisan sourdough bread

## MAINS

### Pasta al ragu

Trofie pasta with a braised beef ragu in Sangiovese red wine, served in a rich tomato & parmigiano sauce

### Risotto (V,GF, PB available)

Carnaroli risotto rice with roasted butternut squash, gorgonzola & chestnuts

### Chicken (GF)

Roasted chicken supreme, madeira & bacon sauce, mash potato, charred cabbage

### Pork (GF)

Grilled pork medallions, Calvados sauce, mash potato, charred cabbage

### Ribeye steak (£7 surcharge)

(add peppercorn or blue cheese sauce £2)

8oz grilled Ribeye, garlic & thyme butter, fries, roasted tomatoes & mushrooms

### Arno's Bouillabaisse (GF)

Prawns, mussels, clams & white fish in a rich Provencal sauce, potatoes & aioli

### Cod (GF)

Oven baked cod fillet, wrapped in Serrano ham, mussels & clams jus, fondant potato & charred cabbage

## PUDDINGS

Warm chocolate panettone & brandy custard

Ania's Biscoff tiramisu

Baileys & Kalua crème brulee (GF)

Cheese platter

Coffee & Limoncello to finish..

Grazie & Buon Natale!

Please speak to one of our management team if you suffer from any allergy or intolerance. Food described on the menu may contain nuts or other allergens. A 12.5% service will be added to your bill.