

The **SURPRISE**

Fremantle Christmas Menu

Starters

GOAT'S CHEESE TARTLET, pear, walnuts, bitter leaf salad (V)
LOBSTER & PRAWN COCKTAIL, Atlantic prawns, crevettes, Cornish Lobster, baby gem lettuce, Marie rose sauce (Gf)
WILTSHIRE FILLET OF BEEF CARPACCIO, horseradish cream, watercress, truffle (Av. Gf)
CAULIFLOWER & TRUFFLE SOUP, sour cream, toasted baguette (Av. Gf) (Vg)

Mains

PAN-FRIED SCOTTISH HALIBUT, sauteed new potatoes, spinach, brown shrimp & caper beurre noisette (Gf)
WILTSHIRE FILLET OF BEEF, truffle mash, grilled radicchio, bone marrow jus
BUTTERNUT SQUASH TORTELLONI, sage, kale, hazelnut butter (Av. Vg)
ROAST CREEDY CARVER TURKEY CROWN, pigs in blankets, chestnuts, cranberries, Brussels sprouts, roast carrots, rosemary roasted potatoes & thyme jus (Av. Gf)

Puddings

CHRISTMAS PUDDING, Brandy butter (V)
DARK CHOCOLATE TART, Chantilly cream, pistachios (V)
BASQUE CHEESECAKE (V)
A SELECTION OF ICE CREAMS AND SORBETS (Gf) (V) (Av. Vg)
A SELECTION OF ENGLISH CHEESES, quince jelly, oat crisp (Av. Gf)

£75 per person, only available through pre-order
Crackers & mini mince pies for the table

For an additional £25 per person
A glass of Taittinger Brut Reserve Nv, France & welcome canapés
Scottish Smoked Salmon Blini | Roast Beef bites | Pulled King oyster mushroom

V: Vegetarian Vg: Vegan Gf: Gluten free
Av. Gf / Vg: Available Gluten free / Vegan please ask your server

Please advise a member of the team of any dietary requirements or allergies. Some dishes may contain nuts.
A discretionary service charge of 12.5% will be added to your bill and distributed to the team. Please ask a member of the team for more information.