GORDON RAMSAY AT

SEA CONTAINERS

FESTIVE GROUP MENU £80 PER PERSON

STARTERS

CHOOSE ONE

BEEF CARPACCIO
Horseradish crème fraîche, mushroom marmalade, tarragon crumb

SMOKED HADDOCK CHOWDER
Crackers & chilli oil

BURRATA
Heritage beetroot, honey & thyme

MAINS

CHOOSE ONE

VEGAN GNOCCHI
Butternut squash purée, burnt celeriac, crispy kale

BRAISED LAMB SHOULDER
Black cabbage, chestnut sauce, chive crumb

TURKEY BREAST
Rolled turkey, stuffing, all the trimmings

SEABASS FILLET
Buttered leeks, cockles, fish velouté

DESSERTS

CHOOSE ONE

SEA CONTAINERS CHOCOLATE
Chocolate mousse, extra virgin olive oil, Cornish sea salt, toasted sourdough

STICKY TOFFEE PUDDING
Salted caramel, vanilla ice cream

TRADITIONAL CHRISTMAS PUDDING
Dried fruit, brandy custard

IF YOU HAVE A FOOD ALLERGY, INTOLERANCE OR SENSITIVITY PLEASE SPEAK TO A MEMBER OF THE TEAM. A DISCRETIONARY 15% SERVICE CHARGE WILL BE ADDED TO THE FINAL BILL. ALL PRICES ARE INCLUSIVE OF VAT.

GORDON RAMSAY AT

SEA CONTAINERS

FESTIVE GROUP MENU £95 PER PERSON

STARTERS

CHOOSE ONE

PRAWN COCKTAIL
Baby gem, Marie Rose, charcoal sourdough, cucumber

HAND-CUT BEEF TARTARE
Confit egg yolk, sourdough

BURRATA
Heritage beetroot, honey & thyme

MAINS

CHOOSE ONE

VEGAN GNOCCHI
Butternut squash purée, burnt celeriac, crispy kale

TURKEY
Rolled turkey breast, stuffing, all the trimmings

SEABASS FILLET
Buttered leeks, cockles, caviar, fish velouté

BEEF SIRLOIN
Skin-on fries, peppercorn sauce

BEEF WELLINGTON (£10 SUPPLEMENT)
Mustard mash, red wine jus

DESSERTS

CHOOSE ONE

SEA CONTAINERS CHOCOLATE
Chocolate mousse, extra virgin olive oil, Cornish sea salt, toasted sourdough

STICKY TOFFEE PUDDING
Salted caramel, vanilla ice cream

TRADITIONAL CHRISTMAS PUDDING
Dried fruit, brandy custard

BRITISH CHEESE SELECTION
Chutney & crackers

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