at LIDO BEACH

Autograph

RESTAURANT

Festive Menu

2 Courses £20

3 Courses £25

STARTERS

Spiced Root Vegetable & Lentil Soup, Warm Artisan Bloomer & Herb Butter V VA GFA

Chicken Liver & Cognac Parfait, Red Onion Marmalade, Toasted Sourdough

Goat's Cheese & Caramelised Onion Tartlet, Balsamic Onion Jam V

MAINS

Traditional Stuffed Turkey, Sage & Onion Stuffing, Roast Potatoes, Seasonal Greens & Cranberry Gravy

Slow-Braised Feather Blade of Beef Tender, Red Wine & Rosemary Reduction, Horseradish Mash GFA

Pan-Seared Hake Fillet, Mustard Mash, Braised Cabbage & Cider Jus GF

Wild Mushroom & Sage Risotto, Vegetarian Parmesan V VA GF

DESSERTS

Traditional Christmas Pudding, Brandy Custard

Spiced Apple & Winter Berry Crumble, Vanilla Ice Cream V

Warm Dark Chocolate Brownie, Chocolate Sauce, Chantilly Cream V

V *Vegetarian* VA *V Available* VE *Vegan* VEA *VE Available* GF *Gluten Free* GFA *GF Available*

We're happy to cater for a range of dietary requirements and 'Free From' options. Simply speak to our friendly team, who'll be happy to help!

All of our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy, please let a member of the team know at time of ordering. Full allergen information is available on request.

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FESTIVE COCKTAILS

CRANBERRY APEROL SPRITZ
Aperol, Prosecco, Cranberry Juice,
Orange Slice & Ice.

RUM RUDOLF
Dark Rum, Cherry Juice, topped with
Pepsi Cherry & Ice.

MRS CLAUS
Jamesons Whiskey topped with Cranberry
Juice, Cinnamon Stick & Ice.

HOLLY JOLLY CHRISTMAS
Vodka, Elderflower Liquor, topped with
Fresh Orange Juice, Mint & Ice.

£8.99 each