

# Number Eight

## FESTIVE MENU

TWO COURSES 38.50

THREE COURSES 46.50

SERVED MONDAY - SATURDAY 12:00 - 3PM, MONDAY - THURSDAY 5:30PM - 9:00PM  
STARTING THE 23RD OF NOVEMBER

### STARTERS

Whipped Goat's Cheese, Smoked Beetroot, Rosemary Crouton,  
Endive, Sherry Vinegar Dressing

Smoked Ham, Chicken & Apricot Terrine  
Walnut Ketchup, Parmesan Crostini

Prawn Bisque, Brandy Cream, Chives, Puff Pastry Twists

### MAINS

Roasted Turkey Breast, Bacon-wrapped Chipolata, Roasted Vegetables & Potatoes,  
Red Wine Gravy, Cranberry Salsa

Oak Smoked Haddock Risotto, Leeks, Soft Poached Egg, Pecorino

Butternut Squash & Wild Mushroom Tart  
Brown Butter and Broccoli Purée, Grilled Broccoli, Roast Potatoes

Grilled 220g Aged Rib Eye Steak (supplement £15)  
King Oyster Mushroom, Peppercorn and Brandy Sauce, Watercress, Fries

### DESSERTS

Melting Chocolate Fondant Tart, Crème Fraîche

Warm Christmas Pudding, Brandy Butter, Vanilla Custard

Lime Crème Brûlée, Raspberry Tuile Biscuit

\*\*Coffee & Glazed Mince Pie Tarts (supplement £4.50)\*\*

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PLEASE INFORM US OF ANY ALLERGIES WHEN MAKING YOUR RESERVATION. AN OPTIONAL SERVICE CHARGE OF 12.5% IS ADDED TO YOUR BILL