

Le Pisani

Seaton 2022

FESTIVE MENU

Two Course - £28.95 p/p
Three Course - £34.95 p/p

Starter

Local Venison Carpaccio, Jerusalem artichoke crisps & pureé topped with pecorino cheese shavings.

Salt cod beignet on a bed of leek pureé, charred leeks & garlic crisps. Topped with Red amaranth.

Black garlic roasted artichokes with a rich mushroom pureé, & truffle dressing on a bed of peppered watercress and shaved radish. (V)(VGA)

Mains

Traditional Turkey or Nut Roast served with all the trimmings.

Lemon and Honey glazed Hake fillet on a beetroot pureé swirl, served with charred, minted new potatoes and tender stem broccoli.

Roasted root vegetable tort with sweet potato, carrots, parsnip, and red onion on a crispy noodle nest. Topped with a goat's cheese crumb, fresh spinach, rocket & pea shoots. (V) (VGA)

6oz Flat Iron Steak marinated in chilli, lemon & pistachio. Cooked medium rare. Accompanied by roasted Chinese cabbage leaf, roasted vine tomatoes and charred potatoes.

Dessert

Tiramisù

White chocolate and pistachio parfait with a scoop of mint chocolate chip gelato.

Cheese & biscuit board with apple & Red onion chutney, cranberry sauce & grapes.

Traditional Christmas pudding served with brandy sauce.

