



SOLAYA

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3 COURSE SHARING MENU

£95 per person

STARTERS

GRILLED PEPPERS (VG)

Chestnuts, Smoked Olive Oil, Paprika

MACKEREL

Cranberry Sauce, Blood Orange, Watercress

ROAST TURKEY CARPACCIO

Lemon & Mustard Sauce, Baby Rocket, Aged Parmesan

MAIN COURSES

WINTER CHANTERELLE RISOTTO (V)

Aged Parmesan, Barolo Sauce, Périgord Truffle

BBQ COD

Bilbaina Sauce, Buttered Greens, Oscietra Caviar

VENISON FILLET

Celeriac Puree, Blackberries, Port Reduction

*All served with Honey Glazed Baby Carrots
& Buttered Brussels Sprouts on the side*

DESSERTS

STRAWBERRY SORBET

Wild Berry Compote, Lime, Citrus Tuile

CRÈME BRULÉE

Armagnac Prunes

(V) Vegetarian (VG) Vegan. If you have any food allergies or intolerances, please speak to your server before ordering. Please be aware that traces of allergens used in our kitchen may be present. A discretionary 15% service charge will be added to your bill. Prices include VAT.