



SOLAYA

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3 COURSE SHARING MENU

Complementary Glass of Champagne Upon Arrival
£95 per person

STARTERS

MACKEREL

Cranberry Sauce, Blood Orange, Watercress

ROAST TURKEY CARPACCIO

Lemon & Mustard Sauce, Baby Rocket, 36 Month Parmigiano Reggiano

GRILLED PEPPERS (VG)

Chestnut, Smoked Olive Oil, Paprika

MAIN COURSES

BBQ COD

Bilbaina Sauce, Buttered Greens, Oscietra Caviar

VENISON FILLET

Celeriac Puree, Blackberries, Port Reduction

WINTER CHANTERELLE RISOTTO (V)

36 Month Aged Parmesan, Barolo Sauce, Perigord Truffle

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

DESSERTS

70% DARK CHOCOLATE SORBET (VG)

Salted Choco Nibs, Extra Virgin Olive Oil

CRÈME BRÛLÉE (V)

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.