haylaz

Classic cooking with a little mischief

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CHRISTMAS SET MENU
3 COURSES | 45

STARTERS

Pan-Fried King Prawns
Succulent king prawns pan-fried in aromatic garlic butter, finished with a hint of chilli and fresh herbs

Homemade Meatballs in Rich Tomato Sauce
Tender homemade meatballs served in a slow-simmered tomato sauce, accompanied by warm flatbread

Beetroot with Fresh Mint & Labneh
Delicately prepared beetroot served with creamy labneh and fresh mint, bringing together earthy flavours and a refreshing touch

MAINS

Traditional Roast Beef
Beautifully roasted beef served with rich homemade gravy, seasonal roasted carrots, tender broccoli and golden crispy roast potatoes

Traditional Roast Chicken
Succulent roast chicken accompanied by rich homemade gravy, seasonal roasted carrots, tender broccoli and golden crispy roast potatoes

Pan-Seared Sea Bass with Provençal Vegetables
Fresh fish served with sautéed aubergine, green and yellow courgettes, and onions, finished in a rich tomato sauce with fragrant herbs

Wild Mushroom and Artichoke Risotto (Ve)
Creamy Arborio rice slowly cooked in a rich mushroom broth, with sautéed wild mushrooms, fresh thyme and artichoke, finished with a touch of truffle oil

DESSERTS

Raspberry Cheesecake
A smooth and creamy cheesecake with a delicate biscuit base, finished with a vibrant raspberry coulis

Classic Tiramisu
An elegant Italian classic, layered with espresso-soaked sponge fingers and silky mascarpone cream, finished with a dusting of cocoa

Santiago Almond Tart
A refreshing and light almond tart with lemon zest

Please notify staff of any allergies. A 12.5% service charge will be added to your bill.

(Ve) *Vegan*