



# Leo's

Restaurant & Bar



## Set Menu

3 courses £45.00 per person

### Starters

Potatoes and rosemary soup, sherry vinegar crème fraiche,  
Sourdough croutons (v) 651kcal

Pressed venison and pancetta terrine, green peppercorns,  
pickled carrot, toasted brioche 498kcal

Beetroot tartare, dill yoghurt, rye toast, juniper and tarragon dressing (pb) 308kcal

### Mains

Lemon and thyme marinated grilled chicken breast,  
roast portabella mushroom & tomato, thick cut chips, watercress 1085kcal

Grilled fillet of hake, salsa verde, roast portabella mushroom  
& tomato, thick cut chips, watercress 849kcal

Ricotta and roasted walnut rigatoni, baby spinach,  
garlic and thyme olive oil (v) 989kcal

Mushroom, spinach and truffle suet pudding,  
roasted butternut, red wine jus (pb) 753kcal

Golden roast breast of turkey, apricot stuffing, thyme and garlic roast potatoes,  
glazed root vegetables, chipolata, Brussel sprouts, roast turkey jus (df)

### Dessert

White chocolate and raspberry roulade, Chantilly cream (gf) 498kcal

Caramel cookie pie, caramelised banana,  
butterscotch sauce, salted vanilla ice cream (pb) 499kcal

Selection of artisan ice creams & sorbets 573kcal

Christmas pudding, brandy sauce (vg/df)

Price include VAT at the current rate. Food allergies; please ask a member of our team for information on allergens  
Contained in our dishes. Dishes may contain nuts.(v) suitable for vegetarians, (pb) suitable for vegans,  
(gf) gluten free. Please ask your server for more details. Adults need approximately 2000kcal per day.  
A discretionary 12.5% service charge will be applied to your bill.



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