

VIEW

RESTAURANT



MARIAN
RESORT & SPA

FESTIVE MENU

MONDAY - SATURDAY | 12PM - 5PM

NIBBLES

Calamari, saffron aioli	5.60
Mixed olives <small>V VE</small>	4.00
Mixed bread, cold pressed rapeseed oil, balsamic, dukkha seeds <small>V VE</small>	4.50
Smoked beetroot and feta dip, Lebanese flatbreads <small>V can be GF</small>	4.95

STARTERS

Parsnip and apple soup, crusty bread and butter <small>V VE can be GF</small>	6.95
Potted smoked mackerel, cornichons, wedge of lemon and sourdough toast	10.00
Salmon and haddock fishcake, tomato and chorizo stew, saffron aioli <small>GF</small>	9.50
Wild mushroom and cannellini bean stew, spinach, sourdough toast <small>V VE can be GF</small>	8.50
Duck liver parfait, spiced orange chutney, ginger cake, candied walnuts	9.50
Roasted pork belly, glazed figs, goats cheese croquette, dressed leaves <small>GF</small>	9.50

SIDES

Pigs in blankets <small>GF</small>	all 5.00
Cheddar and pancetta baked sprouts	
Triple cooked chips <small>V VE GF</small>	
Parmesan and truffle fries <small>GF</small>	
Rocket and parmesan salad, balsamic glaze	

SAUCES

Peppercorn Red wine jus Bearnaise	all 3.50
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MAINS

Stuffed turkey, maple roasted carrot and parsnip, butter and herb roasted potatoes, cheddar and pancetta baked sprouts, veal jus, sticky red cabbage	19.00
Nut roast, maple roasted carrot and parsnip, sautéed new potatoes, sticky red cabbage, vegetable gravy <small>V VE</small>	15.00
Braised daube of beef, mushroom and cannellini bean stew, pancetta and spinach	19.50
8oz sirloin, triple cooked chips, rocket and balsamic salad, pickled onion rings * <small>GF</small>	30.00
Bone in pork chop, triple cooked chips, rum and pineapple chutney, rocket and balsamic salad * <small>GF</small>	21.00
Pan fried seabass, sautéed new potatoes, samphire, sun blush tomatoes and spinach, salsa verde	24.00
Pan fried gnocchi, candied walnuts, tenderstem, gorgonzola, spinach and ricotta sauce	15.00
Whole baked sea bream, pickled Asian slaw, spiced potato wedges, burnt lemon *	26.50

DESSERTS

Christmas pudding, brandy sauce, cranberry compote	all 8.00
Black forest trifle, dark chocolate mousse, Kirsch cherries, madeleine, Chantilly cream, chocolate shavings	
Apple, rum and ginger crumble, nutmeg ice cream	
Sticky toffee pudding, Earl Grey dates, toffee sauce, vanilla ice cream	
Ginger cake, rum caramel, honeycomb ice cream	
Cheese plate - selection of 4 British cheeses, apple and raisin chutney, flavoured crackers, crumpet, figs	12.00

* Additional supplement required for guests who are dinner inclusive.