

FESTIVE MENU

SAR 420 PER PERSON

BREAD SELECTION (G, M) CAL 120
WITH SALTED BUTTER

TO START

SHELLFISH BISQUE (F, C, M, C, G) CAL 218
LOBSTER, PRAWNS AND TARRAGON CREAM

SHORT RIB TORTELLINI (E, M, G, SO2) CAL 285
PUMPKIN VELOUTÉ, PUMPKIN SEED, SAGE AND PARMESAN CRUMB

MAIN COURSE

ROAST TENDERLOIN (M, SO2) CAL 365
THYME ROASTED ROOT VEGETABLES, CHESTNUT PUREE,
BORDELAISE SAUCE

**BAKED FILLET OF SALMON
PROVENÇALE** (F, M, SO2, MO, MD, C, G) CAL 328
HERB CRUSTED FILLET OF SALMON WITH PRAWNS, MUSSELS,
PROVENÇALE SAUCE

DESSERT

BAKEWELL PUDDING (G, E, M, N) CAL 362
WITH ALMOND PRALINE ICE CREAM

TIRAMISU (G, E, M) CAL 295
WITH ARABIC COFFEE

SCOTT'S



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