



# CHRISTMAS DAY

*dinner in Café Biltmore and Grill 88*

25th December only | 6-8pm and 8:30-10:30pm | £140 per person

## TAPAS & STARTERS

### Jersey Rock Oysters

Shallot Mignonette & Vietnamese Dressing

### Korean Fried Chicken

Spicy Kimchi, Green Papaya, Thai Dressing

### Crispy Calamari

Lime Wedge, Thai Dressing & Sweet Chilli Dip

### Pan Fried Vegetable Gyoza

Chilli Sauce Topped with Toasted Sesame Seeds

### Orkney Scallops

Chicken wing, caper-raisin purée, Oscietra caviar

### Duck Scotch Egg

Pickled kale, garlic aioli

### Winter Harvest Fig Salad

Pumpkin, goat cheese, greens, nuts, honey and yuzu

### Spiced Bone Marrow

Albacore tuna tartar, kimchi, kaffir lime mayo

## FROM THE GRILL

UK Lake District Sirloin on the bone, 100 days matured | 280g

Black Label Argentinian Rib Eye | 280g

Australian Full-Blood Wagyu Beef Fillet | 200g

All meats are served with hand-cut chips or fries, mixed leaf salad, and your choice of sauces: Peppercorn, Béarnaise, Mushroom, or Blue Cheese. Halal options available—please ask your waiter.

## DESSERTS

Traditional Biltmore Tiramisu with espresso cream & macerated mandarins

New York Cheesecake with cranberry & spices compote

Trio of layers chocolate cake with hazelnut praline sauce

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A 12.5% discretionary service charge will be added to your final bill. All prices are inclusive of VAT at the current rate. If you have any food allergies or dietary requirements, please advise a member of our team.