

Festive lunch

Served from 12 till 4 Monday To
Thursday

2 course £25.95
3 course £32.95

STARTERS

CHEFS SOUP OF THE DAY
(with Sourdough toast)

BRUSCHETTA TOSCANO
Bruschetta Toscano (Sourdough
garlic rubbed bread with chopped
onions, cherry tomatoes, basil
green pesto)

**CHICKEN DUMPLINGS
(GYOZA)**
(Cabbage and spring onions with
soya sauce)

**VEGGI DUMPLINGS
(GYOZA) (V)**
(Cabbage and spring onions with
soya sauce)

SPICY MANGO PRAWNS
(Coated in panko breadcrumbs
with spicy mayo)

SALMON FISHCAKE
(With remoulded sauce, lime and
cress)

HALLOUMI TACOS (V)
(With guacamole, salsa and spicy
mayo)

FILO PARCELS (V)
(Puff pastry filled with triple
cheese & spinach served with sweet
chilli sauce)

SMOKED SALMON AVOCADO SALAD
With fresh mozzarella cheese
& reduced balsamic

MEDITERRANEAN PRAWNS
(With cherry tomatoes, mix sliced
peppers, in spicy tomato sauce)

MAIN DISHES

TRADITIONAL XMAS TURKEY
(Turkey breast stuffed with minced
beef, dry organic mix fruits, served
with roasted root vegetables, roast
potatoes, veal jus & cranberry
sauce)

CHARGRILLED CHICKEN SKEWER
(SERVED WITH RICE & MIX LEAF SALAD)

FILLET OF SEA BASS
(WITH CREAMY MASH & FINE BEANS)
SEASONED SKEWERED LAMB ADANA
(MINCED LAMB SKEWER SERVED WITH RICE &
SALAD)

SEAFOOD LINGUINE
(MIXED SEAFOOD PASTA IN CREAMY TOMATO BISQUE
SAUCE WITH WHITE WINE)

PUMPKIN RAVIOLI (V)
(FRESH PASTA FILLED WITH PUMPKIN IN CREAMY
TOMATO SPINACH SAUCE)

TRUFFLE CHICKEN BURGER
(GRILLED CHICKEN BREAST WITH CARAMELISED
ONIONS, GHERKIN, TRUFFLE MAYO ROCKET)
CREAMY TRUFFLE MUSHROOM RISOTTO
(IN CREAMY TRUFFLE PARMESAN SAUCE)

LINGUINE POLPETTINE
(MEATBALL PASTA IN CREAMY TOMATO PARMESAN
SAUCE WHITE)

ADANA ISKENDER
(MINCED CHAR SKEWERED LAMB OVER CROUTONS
WITH SPICY TOMATO SAUCE GREEK YOGHURT &
HERBS)

AMBROSIA SALAD
(HONEY GLAZED GOAT CHEESE, ON A BED OF MIXED
SALAD LEAVES, SMASHED AVOCADOS, CARAMELISED
WALNUTS, POMEGRANATES, BEETROOT, WITH
REDUCED BALSAMIC)

DESSERTS

(ASK YOUR SERVER FOR THE DESSERT MENU)

CHEESE BOARD £8.95 PP
(MIX SELECTION OF CHEESE WITH ARTISAN BISCUITS, GRAPES & HONEY)



December Festive Evening Set Menu

Served Every Day
3 course £45.95



STARTERS

CHEFS SOUP OF THE DAY
(with Sourdough toast)

KING SCALLOPS
(WITH TRUFFLE CAULIFLOWER
PUREE CAVIAR)

BEEF CROQUETTES
(SHORT RIB BEEF CROQUETTES
SERVED WITH BBQ SAUCE)

CRAB BRUSCHETTA
(SOURDOUGH GARLIC RUBBED BREAD
WITH CHOPPED ONIONS, CHERRY
TOMATOES, BASIL GREEN PESTO)

**CHICKEN OR PRAWN
DUMPLINGS (GYOZA)**
(CABBAGE AND SPRING ONIONS WITH
SOYA SAUCE)

**VEGGI DUMPLINGS
(GYOZA) (V)**
(Cabbage and spring onions with
soya sauce)

SALMON FISHCAKE
(With remoulded sauce, lime and
cress)

HALLOUMI TACOS (V)
(With guacamole, salsa and spicy
mayo)

**HONEY GLAZED FRENCH
GOAT CHEESE**
(ROAST BEETROOT,
CARAMELISED WALNUTS, APPLE
ROCKET BALSAMIC DRESSING)

CRISPY DUCK ROLLS
(SERVED WITH SWEET CHILLI)

OAT CRUSTED CRAB CAKE
(WITH DRAGON SPICY MAYO, MINI
CRESS, LIME)

PACIFIC TIGER PRAWNS HEAD ON
(WITH GARLIC BUTTER, CHERRY TOMATOES,
CHILI SOYA)



MAIN DISHES

TRADITIONAL XMAS TURKEY
(Turkey breast stuffed with minced
beef, dry organic mix fruits, served
with roasted root vegetables, roast
potatoes, veal jus & cranberry
sauce)

CHARGRILLED CHICKEN SKEWER
(SERVED WITH RICE & MIX LEAF SALAD)

CHARGRILLED LAMB SKEWER
(SERVED WITH RICE & MIX LEAF SALAD)

FILLET OF SEA BASS
(WITH CREAMY MASH & FINE BEANS)

SEAFOOD LINGUINE
(MIXED SEAFOOD PASTA IN CREAMY TOMATO BISQUE
SAUCE WITH WHITE WINE)

PUMPKIN RAVIOLI (V)
(FRESH PASTA FILLED WITH PUMPKIN IN CREAMY
TOMATO SPINACH SAUCE)

AMBROSIA BEEF BURGER
(WITH CARAMELISED ONIONS, GHERKIN, TRUFFLE
MAYO ROCKET)

CREAMY TRUFFLE MUSHROOM RISOTTO
(IN CREAMY TRUFFLE PARMESAN SAUCE)

LOBSTER RAVIOLI
(FRESH PASTA FILLED WITH LOBSTER IN CREAMY
SAUCE)

TRUFFLE DUCK BREAST
(SERVED WITH TRUFFLE MASH & FINE
BEANS)

MIX ISKENDER KEBAB
(SKEWERED CUBES OF LAMB, CHICKEN, LAMB CUTLET
CROUTONS WITH SPICY TOMATO SAUCE, GREEK
YOGHURT, ROASTED PEPPER)

SEAFOOD RISOTTO
(MIXED SEAFOOD, CHERRY TOMATOES, GARLIC
WHITE WINE IN CREAMY TOMATO SAUCE)

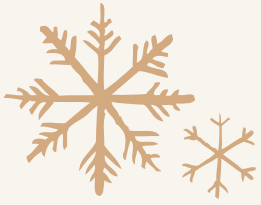
AMBROSIA SALAD
(HONEY GLAZED GOAT CHEESE, ON A BED OF MIXED
SALAD LEAVES, SMASHED AVOCADOS, CARAMELISED
WALNUTS, POMEGRANATES, BEETROOT, WITH
REDUCED BALSAMIC)

DESSERTS

(ASK YOUR SERVER FOR THE DESSERT MENU)

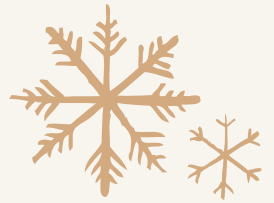
CHEESE BOARD £9.95 PP

(MIX SELECTION OF CHEESE WITH ARTISAN BISCUITS, GRAPES & HONEY)



A M B R O S I A

W I S H E S



y o u

M E R R Y



Christmas

AND HAPPY NEW YEAR



NEW YEARS EVE MENU

£85 PER PERSON

COMPLIMENTARY GLASS OF FRIZZ ON
ARRIVAL COMPLIMENTARY OLIVES, MELBA
TOAST & HUMMUS ON ARRIVAL

STARTERS

CHEFS RECOMMENDED DAILY SOUP
WITH WARM SOURDOUGH BREAD

KING SCALLOPS

WITH CAVIAR (TRUFFLE CAULIFLOWER
PUREE)

ATLANTIC GRILLED OCTOPUS

(SERVED WITH CHERRY TOMATO SALSA)

PACIFIC TIGER PRAWNS (4PCS)

(WITH GARLIC BUTTER SOYA WHITE WINE
CHERRY TOMATOES)

FRENCH GLAZED GOAT CHEESE (V)

(WITH ROASTED BEETROOT, APPLE SALAD
WITH CARAMELISED NUTS)

CRAB BRUSCHETTA

(SOURDOUGH CRISPY GARLIC BREAD, CHERRY
TOMATOES, CHOPPED RED ONIONS, BASIL
GREEN PESTO)

PRAWN GYOZA

(WITH CHILLI SOY SAUCE)

AMBROSIA STEAK ROLLS

(SLICED RIBEYE STEAK WITH MELTED CHEESE,
RED ONION PICKLES)

OAT CRUSTED CRAB CAKE

(WITH DRAGON SPICY MAYO, MINI CRESS,
LIME)

SHORT RIB BEEF CROQUETTES

(WITH TRUFFLE MAYO)

DUCK ROLLS

(CRISPY DUCK ROLLS WITH SWEET CHILLI)
MAINS)

DESSERTS

PLEASE ASK FOR DESSERT MENU

TEA OR COFFEE (INCLUDED)

CHEESE BOARD £10.95 PP

(SELECTION OF CHEESE WITH ARTISAN
BISCUITS, GRAPES AND ORGANIC HONEY)



MAINS

TRADITIONAL XMAS TURKEY

(TURKEY BREAST STUFFED WITH MINCED BEEF, DRY
ORGANIC MIX FRUITS, SERVED WITH ROASTED ROOT
VEGETABLES, ROAST POTATOES, VEAL JUS & CRANBERRY
SAUCE)

ORGANIC CHARGRILLED LAMB SKEWER

(SERVED WITH RICE & MIX LEAF SALAD)

SURF AND TURF

(HALF GRILLED KING LOBSTER WITH ABERDEEN SIRLOIN
STEAK WITH SKIN ON FRIES)

LOBSTER AND BURGER

(HALF GRILLED KING LOBSTER WITH ANGUS BURGER SKIN
ON FRIES)

RIB EYE ON THE BONE 400GR

(SERVED WITH PEPPERCORN SAUCE & SWEET POTATO
FRIES)

TRUFFLE DUCK BREAST

(SERVED WITH TRUFFLE MASH & FINE BEANS RED WINE
VEALS JUS)

CHARGRILLED MONKFISH WITH OCTOPUS

(SERVED WITH BLACK BELUGA LENTILS, ASPARAGUS,
SAFFRON LOBSTER BISQUE)

GRILLED SALMON WITH TIGER PRAWNS

(WITH SAUTÉED SPINACH, NEW POTATOES MUSTARD DILL
SAUCE)

CHARGRILLED MIXED SEAFOOD SKEWER

(SKEWERED SALMON, MONKFISH, TIGER PRAWNS, WILD
OCTOPUS SERVED WITH SKIN ON FRIES)

SEAFOOD LINGUINE

(MIXED SEAFOOD PASTA IN CREAMY TOMATO BISQUE
SAUCE WITH WHITE WINE)

CREAMY TRUFFLE MUSHROOM RISOTTO

(IN CREAMY TRUFFLE PARMESAN SAUCE)

*Merry
Christmas*



AMBROSIA



25TH CHRISTMAS DAY MENU

£85 PER PERSON

COMPLIMENTARY GLASS OF FRIZZ ON ARRIVAL COMPLIMENTARY MELBA TOAST &
HUMMUS ON ARRIVAL

STARTERS

CHEFS DAILY SOUP

WITH WARM SOURDOUGH BREAD

KING SCALLOPS WITH CAVIAR

(TRUFFLE CAULIFLOWER PUREE)

ATLANTIC GRILLED OCTOPUS

(SERVED WITH CHERRY TOMATO SALSA)

PACIFIC TIGER PRAWNS (4PCS)

(WITH GARLIC BUTTER SOYA WHITE WINE CHERRY
TOMATOES)

FRENCH GLAZED GOAT CHEESE (V)

WITH ROASTED BEETROOT, APPLE SALAD WITH
CARAMELISED NUTS)

BRUSCHETTA WITH SCOTCH

SMOKED SALMON

(SOURDOUGH CRISPY GARLIC BREAD, CHERRY TOMATOES,
CHOPPED RED ONIONS, BASIL GREEN PESTO)

PRAWN GYOZA

(WITH CHILLI SOY SAUCE)

AMBROSIA STEAK ROLLS

(SLICED RIBEYE STEAK WITH MELTED CHEESE, RED ONION
PICKLES)

OAT CRUSTED CRAB CAKE

(WITH DRAGON SPICY MAYO, MINI CRESS, LIME)

SHORT RIB BEEF CROQUETTES

(WITH TRUFFLE MAYO)

DESSERTS

PLEASE ASK FOR DESSERT MENU

TEA OR COFFEE (INCLUDED)

CHEESE BOARD £10.95 PP

(SELECTION OF CHEESE WITH ARTISAN BISCUITS,
GRAPES AND ORGANIC HONEY)



MAINS

TRADITIONAL XMAS TURKEY

(TURKEY BREAST STUFFED WITH MINCED BEEF, DRY ORGANIC MIX
FRUITS, SERVED WITH ROASTED ROOT VEGETABLES, ROAST
POTATOES, VEAL JUS & CRANBERRY SAUCE)

ORGANIC CHARGRILLED LAMB SKEWER

(SERVED WITH RICE & MIX LEAF SALAD)

SURF AND TURF

(HALF GRILLED KING LOBSTER WITH ABERDEEN SIRLOIN STEAK
WITH SKIN ON FRIES)

LOBSTER AND BURGER

(HALF GRILLED KING LOBSTER WITH ANGUS BURGER SKIN ON
FRIES) RIB EYE STEAK 280GR (SERVED WITH PEPPERCORN SAUCE &
SWEET POTATO FRIES)

TRUFFLE DUCK BREAST

(SERVED WITH TRUFFLE MASH & FINE BEANS RED WINE VEALS JUS)

CHARGRILLED MONKFISH WITH OCTOPUS

(SERVED WITH BLACK BELUGA LENTILS, ASPARAGUS, SAFFRON
LOBSTER BISQUE)

GRILLED SALMON WITH TIGER PRAWNS (WITH SAUTÉED SPINACH,
NEW POTATOES MUSTARD DILL SAUCE)

CHARGRILLED MIXED SEAFOOD SKEWER

(SKEWERED SALMON, MONKFISH, TIGER PRAWNS, WILD OCTOPUS
SERVED WITH SKIN ON FRIES)

SEAFOOD LINGUINE

(MIXED SEAFOOD PASTA IN CREAMY TOMATO BISQUE SAUCE WITH
WHITE WINE)

CREAMY TRUFFLE MUSHROOM RISOTTO

(IN CREAMY TRUFFLE PARMESAN SAUCE)



Merry
Christmas

