

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)

SAUTEED KALE BRUSCHETTA (VEGAN)
Sauteed kale& mushrooms on garlic Sourdough

BEETROOT TARTAR (V)
(roasted beetroot mixed
mayo,tahini served with focaccia
bread and walnuts)

**QUINOA&SWEET POTATO
FRITTERS(V)**
(served with yougurt)

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

CRUSTED BRIE CHEESE (V)
(With cranberry sauce)

BEEF MEATBALLS
(In napolli sauce,parmesan
cheese,with focaccia bread)

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)

AUBERGINE&SUN-DRIED RAVIOLI(V)
(WITH MARINARA SAUCE)

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

BEEF STEAK TAGLIATELLE
(PAN SEARED BEEF STRIPS WITH MUSHROOMS
IN NAPOLI SAUCE)

SPICY MIX SEAFOOD
(TIGER PRAWNS,SALMON,MONKFISH&TILAPI
COOKED WITH GARLIC BUTTER,CHILLI IN
CREAMY FISH BROTH SAUCE,WITH SKINNY
FRIES)

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)

CRISPY OYSTER MUSHROOMS (V)
(PANKO BREADED FRIED MUSHROOMS
WITH SRIRACHA MAYO SAUCE)

CRUSTED BRIE CHEESE (V)
(with homemade cranberry sauce)

SALMON FISHCAKE
(With remoulded sauce, lime and
cress)

CHARGRILLED OCTOPUS
(Served with cherry tomatoes salsa
salad basil pesto)

GRILLED HALLOUMI (V)
(ROASTED PEPPERS,SLICED
CUCUMBER,SUN DRIED
TOMATOES, FIG JAM)

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)

**GOAT CHEESE AND ROASTED BEETROOT
RAVIOLI (V)**
(IN CREAMY PESTO SAUCE TOPPED WITH ROASTED
WALNUTS)

AMBROSIA BEEF BURGER
(WITH CARAMELISED ONIONS, GHERKIN, TRUFFLE
MAYO ,BABY GEM,WITH SKINNY FRIES)

SAFFRON MUSHROOM RISOTTO (V)
(PAN SEARED MUSHROOMS, CHOPPED SHALLOTS,
MASCARPONE AND PARMESAN CHEESE)

LOBSTER RAVIOLI
(IN CREAMY TOMATO TRUFFLE SAUCE)

TRUFFLE DUCK BREAST
(SERVED WITH TRUFFLE MASH & FINE BEANS,WINE
JUS)

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

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

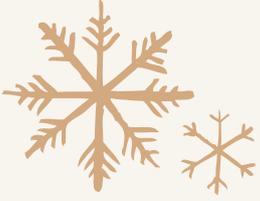
AMBROSIA SALAD
(HONEY GLAZED GOAT CHEESE, ON A BED OF MIXED
SALAD LEAVES, SMASHED AVOCADOS, CARAMELISED
WALNUTS, POMEGRANATES, BEETROOT, WITH
REDUCED BALSAMIC)

DESSERTS

(ASK YOUR SERVER FOR THE DESSERT MENU)

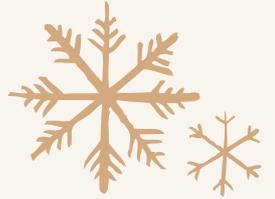
CHEESE BOARD £9.95 PP

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



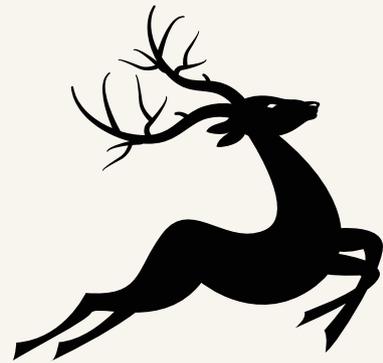
A M B R O S I A

W I S H E S



y o u

MERRY



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

MAINS

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)

CRUSTED BRIE CHEESE (V)
(WITH HOMEMADE CRANBERRY SAUCE)

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

KALE MUSHROOM BRUSCHETTA (VEGAN)
(SAUTÉED KALE, MUSHROOM ON GARLIC TOASTED
SOURDOUGH)

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)

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)

RACK OF LAMB
(DIPPED IN CRUSHED PISTACHIO, CREAMY MASH, GRILLED
ASPARAGUS & ROSEMARY INFUSED JUS)

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

SAFFRON MUSHROOM RISOTTO (V)
(PAN SEARED MUSHROOMS, CHOPPED SHALLOTS,
MASCARPONE AND PARMESAN CHEESE)



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, MASCARPONE
CHEESE)

CRUSTED BRIE CHEESE (V)

(WITH HOMEMADE CRANBERRY SAUCE)

AMBROSIA STEAK ROLLS

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

CRISPY OYSTER MUSHROOMS (V)

(PANKO BREADED FRIED MUSHROOMS WITH SPICY
SRIRACHA SAUCE)

SHORT RIB BEEF CROQUETTES

(WITH TRUFFLE MAYO)

DESSERTS

CHRISTMAS PUDDING WITH RUM CUSTARD

FONDANT WITH ICE CREAM

APPLE TART WITH ICE CREAM

PASSION FRUIT CHEESECAKE

KAHLUA TIRAMISU

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)

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)

RACK OF LAMB

(DIPPED IN CRUSHED PISTACHIO, CREAMY MASH, GRILLED
ASPARAGUS & ROSEMARY INFUSED JUS)

SEAFOOD LINGUINE

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

SAFFRON MUSHROOM RISOTTO (V)

(PAN SEARED MUSHROOMS, CHOPPED SHALLOTS, MASCARPONE
AND PARMESAN CHEESE)

TEA OR COFFEE (INCLUDED)

CHEESE BOARD £10.95 PP

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



Merry
Christmas

