SANTOS + CO

WHERE PORTUGAL MEETS THE UK IN EVERY BITE (+ SIP)

CHRISTMAS MENU 2026

2 COURSES £34.95 | 3 COURSES £39.95

STARTERS

Finely Sliced Portuguese Cured Ham, Sweet Melon.
(DF, GF)

Crispy Breaded Chilli & Coconut King Prawns, Citrus Aioli.

Crispy, Golden Corn Polenta, Olive Tapenade, Confit Tomato & Herb Oil.
(V, VG, GF)

Roast Chestnut & Bean Soup
(V, VG)

MAIN COURSES

Pan Seared Duck Breast, Wild Berry Mole Sauce.
(DF, GF)

Pan Seared Sea Bass, Creamy, White Wine & Tarragon Sauce.
(GF)

Roast Turkey Escallop wrapped in Bacon, Stuffed with Sausage, Garlic & Thyme Jus.
(DF, GF)

Roasted Hispi Cabbage, Salsa Macha, Toasted Pumpkin Seeds, Creamy Feta.
(DF, GF, VGO)

ALL MAINS ARE SERVED WITH ROAST POTATOES, SEASONAL ROASTED VEGETABLES & CREAMY GARLIC SHREDDED SPROUTS.)

DESSERTS

Warm Baked Apple Cake, Hot Brandy Custard.
(GF, VG)

Rich Set Dark Chocolate, Port Macerated Wild Berries, Berry Sorbet.
(GFO)

Blackberry Parfait, Mulled Berry Gel, White Chocolate Soil.
(GF, V)

Cheeseboard: Cave-aged Cheddar, Cambozola, Manchego, Pear & Cinnamon Chutney, Spiced Nuts, Crackers. (N)

Allergens: We handle numerous allergens in our kitchen and due to the potential for cross contact, we cannot guarantee that our food is free from any allergens. We do not declare every ingredient used within a dish on this menu and recipes may be subject to change. If you have an allergy, please let us know before ordering so we can provide you with an allergy guide in relation to the 14 legally define allergens. Meat and fish dishes may contain small bones. All our eggs are free-range. Olive/olive dishes may contain stones.