

## **Christmas Festive Menu**

1st – 24th December 2020

**Two Courses    £19.95**

**Three Courses    £23.95**

### **STARTERS**

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#### **Homemade roasted tomato & red pepper soup**

Served with crusty bread and butter (V)

#### **Breaded deep fried mozzarella**

Accompanied with a spiced warm tomato sauce (V)

#### **Oven baked field mushrooms**

Filled with a spinach & ricotta, topped with crispy breadcrumbs (V)

#### **Chicken liver pâté**

Served with warm toast and a red onion & cranberry jam

#### **Lightly battered squid rings**

Served with garlic mayonnaise

### **MAINS**

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#### **Succulent roast turkey**

Served with all the festive trimmings and a red wine & port jus

#### **8oz Sirloin steak**

Grilled to your liking, served with a madeira & mushroom sauce  
**(£3.00 extra)**

#### **Salmon fillet**

Oven baked served with a salsa of roasted peppers and olives

#### **Roasted Mediterranean vegetable lasagne**

#### **Pan roasted pork fillet**

With a creamy wholegrain mustard sauce

*All served with roast potatoes and seasonal vegetables*

## DESSERTS

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### **Sticky toffee pudding**

Served with vanilla ice cream

### **Chocolate amaretto cheesecake**

### **Traditional Christmas pudding**

Served with a homemade brandy sauce

### **Homemade Tiramisu**

### **A selection of fine cheeses**

Accompanied by apple & celery slices and an assorted selection of crackers  
*(£3.00 extra)*

***A deposit of £10.00 per head is required to secure your reservation with bookings being a maximum of 6 people per table within COVID-19 government guidelines and tier structures.***

*Pre-orders are required no later than a week prior to your reservation.*

*Please inform us when making your booking of any dietary or allergen requirements you may have.*