

Christmas Festive Menu

1st – 23rd December 2021

Two Courses £19.95

Three Courses £23.95

STARTERS

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

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

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 within 7 days of your booking.

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