

Christmas Menu

Starters

Cornfed roast chicken soup with rosemary focaccia

Baked brie & camembert in filo with rosemary and roasted garlic, dressed leaves & cranberry sauce

Avocado, tiger prawns, snow crab & smoked salmon stack

Crispy calamari & coconut prawns, oriental salad, green peppercorn dressing

Savoury pancake with feta, spinach, ricotta, oven baked with tomato & béchamel

Homemade scotch egg, sun blushed tomatoes, rocket, spring onion & parmesan

Mains

Roasted cod on a bed of creamy spinach, lightly spiced Thai broth, chunky fries

Panfried fillets of seabass & prawns with lentils, herb salad & aioli

Veal saltimbocca with risotto Milanese

Slow cooked lamb shank with rosemary, redcurrant, port sauce, truffle mash, red cabbage

Chicken breast stuffed with ricotta, mushrooms & spinach,

white wine & tarragon sauce, saute potatoes, green beans

Scotch fillet with wild mushrooms in marsala wine & truffle sauce, green beans, dauphinoise (£5.00 surcharge)

Desserts

Tiramisu

Vanilla creme brûlée, shortbread

Sticky toffee pudding, toffee sauce, vanilla ice cream

Panettone bread & butter pudding, orange glaze

Triple layer Belgium chocolate pot

Strawberry cheesecake, marinated berries

2 courses – starter & main £28.95

**3 courses – starter, main & dessert
£35.50**

A 10% Optional Service Charge will be added to the Bill.

Please inform the Duty Manager regarding Allergies