

## Our Christmas Menu



Serving from the  $3^{rd}$  to the  $24^{th}$  of December Wednesdays to Saturdays 12pm - 2.30pm; 6pm - 9pm

## Appelisers £850

Three Cheese Tartlet with Olive Tapenade and Confit Cherry Tomatoes V

Smoked Mackerel Pâté with Horseradish Mayo and a Sea Salt Crostini

Chicken and Apricot Terrine with Frizzy Endive and Spicy Tomato Compôte fi

Prawn and Cucumber Cocktail with a Traditional Marie Rose Sauce III and Buttered Brown Bread

Olive, Pine Nut and Couscous Stuffed Beef Tomato V Ve Df with Rocket and a Balsamic Glaze

Mains £ 1850

Traditional Turkey Crown If

with Lemon & Thyme Stuffing and Pigs in Blankets

Honey Roasted Ham and Parsley Sauce 6

Roast Beef with Yorkshire Pudding and a Rich Pan Jus

The above Main Courses are served with hand-carved Meat. Roast and New Potatoes plus a selection of Seasonal Vegetables

Seafood Chowder with Pancetta and Crispy Kale 6

Baked Loin of Cod with Spring Onion Mash 6 and a Medley of Greens and Caper Butter

Mediterranean Vegetable Strudel V

with Tomato & Basil Sauce and Roasted New Potatoes

Spiced Biryani with Cashew and Apricots V Ve Diffi with a Cucumber and Coriander Salsa

Desserts V £ 7.25

Traditional Christmas Pudding with Chef's Brandy Sauce

**Churros** with Chocolate Sauce and Ice Cream

Portuguese Custard Tart with Cream

Ginger and Black Pepper Pudding with Custard

**Lemon Berry Dessert Ve Gf** with Berry Compote and Lemon Sorbet

Belgian Waffle with Toffee Sauce and Ice Cream

## **Party Bookings**

The following prices are available for parties of ten or more:

Appetizer / Main £24.25 • Main / Dessert £23.50 • • Three course £29.95 •

A £5 per head deposit is required upon booking.

## Food Allergies and Intolerances

Please speak to our staff about the ingredients in your meal when making your order. We operate an unsegregated kitchen so our food may not be suitable for people with severe allergies.

**V** = Vegetarian **Ve** = Vegan

If = Dairy Free If = Gluten Free