



Christmas menu £ 19.90 *(Available until 5 pm)*



Starters

Roasted Pumpkin Soup (v)

With crispy parsnips

Goat Cheese Salad

Warm goat cheese with roasted peppers on a bed of mixed salad

Duck & Orange pate

Served with blackcurrant jam & toasted walnut bread

Hummus with Lamb

With toasted pine kernels and warm pita bread

Calamari Frits

Calamari with homemade tartar sauce & rocket

Garlic Mushroom

Mushrooms filled with garlic butter and breadcrumbs topped with cheese & parsley



Main Courses

Roasted Turkey Breast

*Stuffed with apricot & herbs Topped with blackcurrant & port sauce
Served with potato lyonnaise*

Parma Ham Wrapped Chicken Breast

*Stuffed with spinach, carrot & ricotta cheese.
Topped with mushroom sauce & served with mash potato*

Baked Cod Fillet

With sun dried tomato & white wine creamy sauce. Served with mash potato

Pan Fried Salmon

*Cooked in with white wine cream & dill
Served with on a bed of spinach & new potatoes*

Grilled Lamb Steak

With red wine & rosemary sauce Served with sauteed potatoes

Duck Leg Confit

*Pan fried confit duck leg on a bed of sauteed spinach.
Served with port & blackcurrant sauce & sauteed potatoes*

Baked Stuffed Aubergine

*Roasted aubergine with spinach, onion, mushrooms and peppers
Topped with worm goat cheese & tomato sauce Served with rice*

Desserts

Cheese platter

Served with fig chutney and biscuits

Christmas pudding

With brandy sauce

Warm rhubarb crumble

With vanilla ice cream

Amaretto cheese cake

Chocolate tart with pistachio ice cream

Black Forest Gateaux

We can adjust our ingredients for specific diets

(Vegan and gluten free options are available)

10% service charge will be added

*We cannot guarantee that our items are free of trace amounts of allergens.
Before placing your order, please inform your server if a person in your party has a food allergy.
Allergen chart available upon request, please ask a member of staff for printed version.*

