



FESTIVE MENU



served Wednesday – Saturday, 18th November – 20th December

STARTERS

Leek and Potato Soup

served with warm homemade focaccia

Chicken Liver Pate

served with caramelised onions and toasted bread

Classic Prawn Cocktail

with Marie Rose sauce and sliced bread

Fried Halloumi Salad

with mango salsa and chilli coriander dressing

MAINS

Roast Crown of Turkey

served with sage & apricot stuffing, pigs in blankets, seasonal vegetables, goose-fat roast potatoes and Turkey gravy

Baked Salmon

served on a bed of asparagus, new potatoes and a champagne sauce

Braised Lamb Shank

served with mashed potatoes, carrots, parsnips with a minted red wine jus

Wild Mushroom Risotto

served with garlic, rocket, parmesan shavings & truffle oil (V)

DESSERTS

Christmas Pudding

served with brandy sauce

Homemade Pistachio Tiramisu

New York Vanilla Cheesecake

with winter berries

2 Courses £36.95 pp / 3 Courses £43.95 pp

All prices include VAT at 20%. Please ask our waiting staff if you require allergen information on any of our dishes.
A discretionary 10% service charge will be added to the final bill.

