



CHRISTMAS MENU

A CHOICE OF STARTER, MAIN AND DESSERT £38 PER HEAD

Starters

King Prawn Tempura

Crispy king prawn tempura, served with a refreshing mango and avocado dip with a hint of chilli and lime.

Parma Ham & Melon

Delicate slices of aged Parma ham wrapped around sweet, chilled cantaloupe melon, drizzled with a rich balsamic glaze.

Mixed Mushroom Soup (V)

A creamy, earthy wild mushroom soup, enriched with a delicate drizzle of truffle oil, and served with a slice of warm, rustic bread.

Goat Cheese & Fig Salad (V)

Warm, honey-glazed goat cheese atop a bed of mixed leaves, with fresh figs, toasted walnuts, and a honey-balsamic dressing.

Mains

Traditional Roast Turkey

Your festive favourite with all the trimmings: homemade stuffing, pigs in blankets, golden roasted potatoes, seasonal vegetables, and a rich, house-made gravy.

Sea Bass alla Pizzaiola

A light and flaky fillet of sea bass simmered in a vibrant sauce of cherry tomatoes, olives, and capers, served over a bed of wilted spinach.

Braised Lamb Shank

Slow-cooked to melting tenderness, a succulent lamb shank served on a bed of creamy mashed potatoes with a rich rosemary jus.

Vegetarian Lasagna (V)

Layers of grilled courgette and aubergine baked with a rich tomato sauce, creamy béchamel, and melted cheese.

Dessert

Traditional Christmas Pudding (V)

A classic, rich fruit-filled pudding served warm with a classic brandy sauce.

Classic Tiramisu (V)

Layers of espresso-soaked sponge biscuits and a light mascarpone cream, finished with a generous dusting of cocoa powder.

Profiteroles with Ice Cream (V)

Light choux pastry buns filled with vanilla ice cream, topped with a warm melted chocolate sauce and a dusting of icing sugar.

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. OUR FOOD MAY CONTAIN TRACE OF NUTS.
PLEASE INFORM US IF YOU HAVE ANY ALLERGIES