



FESTIVE MENU

Available from the 03rd – 30th December 2021

2 COURSES £24.95

3 COURSES £31.95

BEEF CARPACCIO

Thin slices of beef fillet on rocket leaves with shavings of parmesan, black pepper & drizzled with EVOO.

FESTIVE STYLE PATÉ & ARTISAN BREAD

Served with a tomato, red onion and port chutney.

PRAWN COCKTAIL

Tiger tail prawns with Marie Rose, on lettuce leaves sprinkled with Paprika and served with Artisan bread.

ROASTED BUTTERNUT SQUASH & ROSEMARY SOUP

Served with Artisan bread.

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ROAST TURKEY

Roast turkey breast stuffed with pork mince, sage and cranberries.
Served with all the festive trimmings.

ROASTED SALMON

Honey glazed fillet of fresh salmon, served on a creamy butternut squash puree with seasoned roasted Rosemary potatoes and asparagus wrapped in Parma ham.

DUCK BREAST

Pan seared, served with a brandy & cherry sauce, sweet potato mash and braised red cabbage.

PUMPKIN AND SAGE TORTELLONI

Cooked in a creamy garlic and rosemary sauce.

SIRLOIN STEAK (Supplement £6.95)

RIBEYE STEAK (Supplement £9.95)

FILLET STEAK (Supplement £11.95)

T-BONE STEAK (Supplement £11.95)

Premium quality steak of your choice char-grilled and served with onion rings, mushrooms, tomato and a choice of French fries, baked potato or mash.

CHOICE OF STEAK SAUCE SERVED ON THE SIDE.

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BANOFFEE SUNDAE

Vanilla and toffee ice creams crushed biscuits, caramel sauce, banana slices and whipped cream.

TRADITIONAL CHRISTMAS PUDDING

Served with whipped brandy cream or vanilla ice cream.

MINCE PIES

Served with vanilla ice cream or creamy custard.

APPLE & CINNAMON ICE CREAM

