



CHRISTMAS 3 COURSES £39

STARTER

Cream of Leek, Potato & Celery Soup (V)

Beetroot cured Gravavlax, Bellini's Crème Fraiche, Dill & Capers

Crispy Deep Fried Cod Goujons, Lemon & Dill Mayonnaise

Prawn Cocktail, Crispy lettuce, Celery & Apple Salad, Cognac infused Marie Rose Sauce

Chicken & Parma Ham Terrine, Toasted Brioche Sticky Fig Relish

Grilled Vegetables & Halloumi Pinchos, Spiced Peach puree, Candied walnuts, Yogurt Dressing (V)

MAIN

Salmon Fillet, Savoy Cabbage, Leek & Tarragon Cream Sauce

Sea Bass fillets, Cherry tomato dressing, Tenderstem Broccoli.

Slow Braised Lamb, Ratatouille, Red currant & Rosemary Jus

Prime Chargrilled 10oz Sirloin Steak (£7.00 supplement)

Pan Fried Medallions of Beef, Mushroom & Garlic Sauce

Turkey Escalope, Pigs in blankets, Sage & Onion Stuffing, Red Wine Jus

Beetroot & Butternut Squash Wellington, home Made Tomato Sauce (V, VG)

All mains served with Hand cut chips or new potatoes.

SIDES

Garlic Bread £4.00

French Bread £3.25

Side Salad £4.60

Roasted Winter Root Vegetables £4.50

Sauces : Peppercorn, Red Wine, Mushroom & Garlic £4.60

DESSERT

Traditional Christmas Pudding, Brandy sauce

Baileys & white chocolate Cheesecake

Chocolate, Orange & Grand Marnier Torte