



CHRISTMAS MENU

Available for lunch and dinner parties

£35 per person

STARTERS

Home Made Leek & Potato Soup (v)
Toasted herb crouton

Fan of Galia Melon (GF, V, VG)
Served with Serrano Jamon

Traditional Prawn Cocktail (GF)
Crispy lettuce, apple & celery, Marie Rose sauce

Crispy Deep Fried Hake Goujons
Lemon & dill mayonnaise

Beetroot Cured Gravdax of Salmon (GF)
Sweet honey, dill & mustard dressing

Chefs Home Made Chicken & Chorizo Terrine
Rocket & chorizo oil dressing

MAIN COURSE

Herb Risotto, Roasted Mediterranean Vegetables
Topped with Mozzarella (V, VG)
Basil oil dressed rocket

Slow Braised Welsh Lamb
Roasted root vegetables, red wine jus

Prime Chargrilled 10oz Sirloin Steak (GF)
(£5 supplement)

Pan Fried Escalope of Turkey Breast
Topped with mushroom & garlic sauce, pigs in
blanket, roasted root vegetables

Grilled Fillet of Salmon (GF)
Tenderstem broccoli, hollandaise sauce

Pan Fried Seabass Fillets (GF)
Mussels, capers & lemon dressing

All main courses served with home made chips or buttered new potatoes

DESSERTS

Traditional Christmas Pudding
Rich brandy sauce

Baileys & White Chocolate Cheesecake

Chocolate, Orange & Grand Marnier Torte

SIDE ORDERS

Garlic Bread £3.00

French Bread £2.50

Side Salad (GF)

Panache of Winter Roasted Vegetables £4.00 (GF)

SAUCES

Peppercorn, Red Wine, Mushroom & Garlic £3.00 each

PLEASE NOTE ALL DESSERTS MAY CONTAIN NUTS - MAKE YOUR WAITER AWARE OF ALLERGIES
GF - Gluten Free, V - Vegetarian, VG - Vegan