

CHRISTMAS LUNCH

Available 4th -24th December

Cream of Potato, White Onion & Rosemary Soup
with Parmesan Croutons

Mixed Melon and Pineapple Salad
with a Strawberry & Lime Salsa

Chicken Liver & Pork Parfait,
Chilli Tomato Chutney & Garlic Toasts

Fresh Hake Goujons fried & served
with a Sweet Onion & Chilli Mayo

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Breast of Turkey basted in Butter & Herbs
served with Pork & Onion Stuffing & Trimmings

Fillet of Haddock in a sauce of
Chorizo, Fresh Mussels & Cream

Penne Pasta with Roast Chicken Pieces,
Rosemary, Sweet Peppers & Tomato

Medley of Roast Vegetables & Mozzarella
baked with Pesto & Almonds served with Garlic Bread

Pepper Crusted Roast Beef with Red Wine,
Rosemary Sauce & Roast Onion

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Honeycomb Cheesecake
Pecan & Caramel Brownie Tart
Ice Cream & Strawberries

£13.50

£5 non refundable deposit

CHRISTMAS DINNER

Available 5th -24th December

Cream of Potato, White Onion & Rosemary Soup
with Parmesan Croutons

Chicken Liver & Pork Parfait,
Chilli Tomato Chutney & Garlic Toasts

Garlic King Prawns, Breaded Black Pudding, Rockett Salad

Mixed Wild Mushroom Crostini
finished with Marscapone Cheese & Tomato

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Breast of Turkey basted in Butter & Herbs
served with Pork & Onion Stuffing & Trimmings

Roast Ribeye of Beef with a Black Pudding Mash,
Roast Onions with Port & Thyme Gravy

Fillet of Salmon Stuffed with Baby Spinach,
Crab Bisque, Roast Vine Tomatoes

Risotto with Oyster Mushrooms Sundried Tomatoes
& Asparagus Spears baked in the oven with Parmesan Cheese

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Honeycomb Cheesecake

Pecan & Caramel Brownie Tart

Ice Cream & Strawberries

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Tea or Coffee

£25.50

£10 non refundable deposit

CHRISTMAS DAY

Cream of Turkey Chowder with Olive Oil & Chive Croutons

Pan Seared Scallops with an Asparagus Mousse,
Sun Dried Tomatoes and Samphire

White Oyster Mushroom & Artichoke Tartlet,
Balsamic Glazed Figs & Rockett Salad

Potted Chicken Liver & Confit Duck Pate
with Sage Butter, Onion Jam & Brioche Roll

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Medley of Melons, Exotic Fruits & a Raspberry Lime Shot

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Breast of Turkey basted in Butter & Herbs
served with Pork & Onion Stuffing & Trimmings

Fillet of Beef with a Black Pudding Mash,
Onions done 4 variations, Vine Tomatoes & Jus

Chargrilled 14oz Veal Chop, Confit of Garlic & Chilli
with a selection of Forest Mushrooms

Trio of Apple, Blue Cheese & Spinach Strudle
with a Beetroot & Shallot Chutney, Wild Salad

Fresh Shellfish Risotto with Lobster, Crab, Clams,
Saffron Stock, Peas & Dried Parma Ham Shards

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Honeycomb Cheesecake with a Butterscotch Sauce

Trio of Chocolate Mousse with Blackberries

Vanilla Ice Cream with Amarena Cherries

£42.00

(Children 12 and under £20)