

# CHRISTMAS DAY

Cream of turkey chowder with olive oil & chive croutons

Pan seared scallops with a lobster & crab salad,  
sundried tomatoes & samphire

White oyster mushroom, roasted red pepper & mozzarella tartlet  
with a white balsamic glaze

Potted chicken liver & confit duck pate  
with sage butter, onion jam & brioche roll

*oOo*

Medley of melons, exotic fruits and strawberry & lime coulis

*oOo*

Breast of turkey basted in butter & herbs  
served with pork & onion stuffing & trimmings

Fillet of beef with black pudding mash,  
roast onions, grilled tomato & jus

Roast chestnut & wild mushroom wellington  
infused with black truffles

Roast duck breast glazed with confit garlic & chilli  
served with Tuscan style potatoes

Fresh shellfish risotto with lobster, crab, clams,  
saffron stock, peas & dried parma ham shards

*oOo*

Gingerbread cheesecake with a spiced salted caramel sauce

Italian ice cream topped with amerena cherries

Trio of chocolate mousse

**£44**

*(Children 12 and under £20)*

# CHRISTMAS MENU

*Available 3rd - 24th December*

Cream of potato, white onion & rosemary soup  
with parmesan croutons

Mixed melon with strawberries,  
basil shoots & balsamic

Chicken liver & pork parfait, chilli tomato chutney  
& warm brioche roll

Fresh hake goujons fried & served with  
sweet onion & chilli mayo

*oOo*

Breast of turkey basted in butter & herbs  
served with pork & onion stuffing & trimmings

Fillet of haddock in a sauce of nduja salami,  
peas, fresh mussels & cream

Penne pasta with roast chicken pieces,  
rosemary, sweet peppers & tomato

Medley of roast vegetable lasagne baked  
with pesto & almonds served with garlic bread

Pepper crusted roast beef with red wine,  
rosemary sauce & roast onion

*oOo*

Profiteroles filled with cream & smothered in our hot chocolate sauce

Gingerbread cheesecake with a spiced salted carmel sauce

Italian ice cream with strawberries and cream

***Lunch £14.95 / Dinner £19.95***

*£5 non refundable deposit*