

# Festive Menu

Available for parties of all sizes from 21st November to 31st  
December (excluding Christmas Day)

TWO COURSE MEAL £26.95 -- THREE COURSE MEAL £31.95

## To Start

**CREAMY BUTTERNUT SQUASH & CHESTNUT SOUP (V ask for VE)**  
butternut squash & chestnut soup made with a pinch of ginger, served  
with crème fraîche and homemade croutons

**SWEET CHILLI GARLIC BUTTER SAUTÉ PRAWNS**  
sautéed prawns and cherry tomatoes in a sweet chilli garlic  
butter sauce with herbs and multicolor peppers

**BURRATA MOZZARELA ALLA CAPRESE (V)**  
Italian burrata mozzarella served with multicolor cherry tomatoes,  
asparagus and fresh herbs in a pesto alla Genovese sauce

**CRISPY CAMEMBERT AND HOT CRANBERRY SAUCE (V)**  
crispy camembert cheese served with hot cranberry sauce on a bed of mixed  
apples, walnuts, mixed green leaves and extra virgin olive oil

**DUCK RILLETTE**  
duck pate made with lightly seasoned shredded duck & pork, a hint of gin,  
served on toasted bread with mixed green leaves and cranberry sauce

**SCOTTISH SMOKED SALMON & PROSECCO PARFAIT**  
smoked & poached salmon blended with cream, butter, crème fraîche & prosecco  
served with toasted bread, mixed green leaves and lemon

## Main Event

**SIRLOIN STEAK TAGLIATA & ROASTED PESTO PICCOLO VINE TOMATOES**  
a dazzling sirloin steak tagliata, grilled to your liking, ideal accompaniment by  
roasted pesto alla Genovese piccolo vine tomatoes, crispy golden smashed potatoes  
and a peppery rocket salad with shaved parmesan flakes

**LAMB SHANK IN RICH RED WINE SAUCE**  
tender slow cooked lamb shank, gently simmered in a flavorful rich red wine sauce,  
served with creamy potato purée and a side salad of mixed green leaves, feta  
cheese, peppers, onions, tomato and honey mustard vinaigrette

**CREAMY TURKEY ROULADE WITH SPINACH AND MUSHROOMS**  
turkey roulade with a spinach, mushroom and onion stuffing, served with honey  
roasted seasonal vegetables, crispy golden smashed potatoes, warm cranberry  
sauce, topped with a creamy alfredo sauce.

**DUCK LEG CONFIT**  
slow cooked until moist and tender, rich in game taste Moulard duck leg, served  
with seasonal roasted vegetables, mixed green leaves salad and creamy potato  
purée with our own gluten free gravy

**SALMON STEAK WITH DAUPHINOISE POTATO**  
oven baked salmon steak, served with dauphinoise potato & truffle gratin, asparagus  
with hollandaise sauce, mixed green leaves salad with honey mustard vinaigrette and  
pomegranate seeds

**MUSHROOM, SPINACH & CARROT WELLINGTON (V ask for VE)**  
deliciously rich and hearty flavors of carrots, mushrooms, spinach and sunflower  
seeds with a carrot, orange and ginger spiced marmalade wrapped in a puff pastry,  
served with roasted seasonal vegetables and sautéed baby potatoes

# Desserts

## CHRISTMAS PUDDING (V ask for VE)

traditional Christmas pudding served with brandy custard sauce

## BAKLAVA (V)

caramelised walnuts in golden brown crispy filo pastry, based on an authentic recipe, sprinkled with baklava syrup and garnished with grated walnuts  
vanilla ice cream £2 supplement

## BOUGATSA (V)

golden and creamy perfection dessert (Greek custard pie) made with the creamiest custard wrapped in a freshly golden-brown crispy filo pastry, sprinkled with melted butter and garnished with icing sugar and cinnamon  
vanilla ice cream £2 supplement

## CHOCOLATE SOUFFLE (V)

rich flavour chocolate soufflé with a fluffy and moist centre, tops the list of every chocolate lover's dream served with double cream and forest fruits

## APPLE STRUDEL

freshly baked & glazed crown of filo pastry filled with spiced apple and moist almond flavour sponge, served with double cream

## CHOCOLATE GANACHE WALNUT PIE (V)

three in one sweet temptation walnut pie, with rich cream, chocolate ganache and a hint of Metaxa brandy  
vanilla ice cream £2 supplement

## VEGAN VANILLA ICE CREAM (V) (VE)

vegan vanilla cream with choice of syrup

# Sides

butter roasted seasonal vegetables £4.00 supplement

Yorkshire pudding with gluten free gravy £3.00 supplement

pigs in blankets £4.50 supplement

crispy golden smashed potatoes £3.50 supplement

mixed green leaves salad £3.00 supplement

mixed green leaves salad with honey mustard vinaigrette £3.50 supplement

creamy potato purée with gluten free gravy £3.00 supplement

dauphinoise potato & truffle gratin £3.50 supplement

butter garlic sautéed mushrooms £3.90 supplement

bread basket £3.00 supplement