

CHRISTMAS MENU

STARTERS

Breaded Brie

With mixed salad and chicory in a honey orange dressing.

Scallops

Jersey Scallop, Celeriac Truffled Puree & Glazed Green Apple.

Prime beef carpaccio

Raw beef, Dijon mustard, balsamic vinegar, olive oil,
Leaves and Parmigiano-Reggiano

Pear Rocket Salad (V)

Pear, Rocket and walnuts with honey vinaigrette

Seafood Brandy Bisque

Squid, Mussels, Prawns, Crab Bisq Soup & Brandy

MAIN COURSE

Roast Turkey Breast & Winter Glazed Honey Vegetables

Roast Potatoes, Home Made Gravy, Brussels sprouts & Cranberry Sauce

Tuna Steak

Sugar Snaps, Green Beans, Red Chilli, Coriander Sauce & Jasmine Rice

Breast of duck

Breast of duck served with orange sauce or pepper sauce

Home Made Lasagna

Slow Cooked Beef Ragu, Classic Béchamel Sauce, Mozzarella Served with Mixed Salad

Risotto Primavera (V)

Butternut Squad Puree, Mushrooms, Broccoli, Spinach & Parmesan Cheese

DESSERT

Christmas Pudding

Crème anglaise sauce, Rum & Raisin Ice Cream

Vanilla Crème Brulee

Selection of Ice Cream

Chocolate, Mint Chocolate, Strawberry, Vanilla

WISHING YOU A MERRY CHRISTMAS

3 COURSES - £29.50

A service charge of 10% will be added for parties of 6 or more