

CHRISTMAS MENU

STARTERS

Breaded Brie

With mixed salad and chicory in a honey orange dressing.

Pork & Scallops

Slow Cooked Pork Belly, Seared Jersey Scallop, Celeriac Truffled Puree & Glazed Green Apple.

Arancini

Filled with wild mushrooms, mozzarella, served with a basil tomato puree, rocket & parmesan salad

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

Thai Tuna Steak

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

Venison

Pink Venison Loin, Potato Pave, Kale Salad, Carrots, Sweet Red Wine Jus

Home Made Lasagna

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

Risotto Primavera

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

DESSERT

Christmas Pudding

Crème anglaise sauce, Rum & Raising Ice Cream

Vanilla Crème Brulee

Selection of Ice Cream

Chocolate, Mint Chocolate, Strawberry, Vanilla

WISHING YOU A MERRY CHRISTMAS

3 COURSES - £35