



Christmas Festivity Menu

Starters

Creamy Parsnips, Potatoes and Carrot Soup

Red Peppers and Roasted Tomatoes Soufflé

Pennette "all'Arrabbiata", Garlic, Chili, Napoli Sauce

Bresaola, Rucola Salad and Parmesan Shaving, glazed Balsamic Vinegar

Pan Fried Garlic and Herbs Mushroom on Toasted Cheese Garlic Bread

Smooth Chicken Liver Pate, Crispy Pancetta, Caramelized Onions Chutney

Smoked Salmon and Feta Cheese Salad with Capers Black Olives & Chives

Main Courses

Traditional Roasted Turkey

Sage and Onion Stuffing, Chipolata Sausage, Yorkshire Pudding, Roast Potatoes

Slow Cooked Rib of Beef in a Red Wine Jus and Garlic, Mashed Potato

Baked Cod Loin, Garlic, Herbs, Cherry Tomato, Black Olive, Lemon Sauce, Sautéed Potatoes

Lamb Shank, Rosemary and Garlic Gravy, Mashed Potato

Chicken Supreme, Peppers, Aubergines, Courgette, Tomato, Mozzarella Cheese, Sautéed Potatoes

Vegetable Nut Roast, with Apricot and Goat Cheese, Roasted Vegetables, New Potatoes

Pork Loin Medallion, Wild Mushroom and Cream Sauce, Sautéed Potatoes

All served with Steamed Vegetables

Selection of Dessert

3 Courses 19.50 - 2 Courses £16.50

All prices include vat

Service charge is not included

All credit card accepted cheques accompanied by bankers' card (to card value)

Allergens and Intolerance full breakdown list of all ingredients is available on request

All Items on This Menu May Contain Nuts or Nut Traces.

Pasta Dishes Contain Gluten, Eggs and Cheese. Fish, Chicken or Any Meat May Contain Bones

