

Festive Saturday Menu –December

2 Course's £19.95

3rd Course £4

Peach Prosecco Bellini £3.95 Per Glass

STARTERS

Soup of the Day

Prawn & Crayfish Cocktail Wrapped with Cucumber, Lettuce & Marie Rose Sauce

Tempura king prawns with sweet chilli and coconut

Tomato and mozzarella salad, crispy basil and basil dressing

Baked Camembert, toasted bread and red onion chutney

Brown shrimp & salmon pot served with toasted bread

Chicken and bacon terrine with pickled vegetables

Turkish platter, halloumi, cacik, hummus, olives, sucuk and pitta

Chinese platter, mini duck spring roll, BBQ ribs, chicken satay and seaweed

MAIN COURSES

Fillet beef wellington with mash potato and red wine gravy (supp)

Chargrilled 10oz ribeye steak with peppercorn sauce, fat chips, roasted tomato and mushroom (supp)

Pork belly with mash potato, cabbage & bacon, apple sauce and red wine gravy

Liver & Bacon with Mash and Gravy

Cumberland sausage and mash with crispy onions and red wine gravy

Slow cooked lamb shoulder Shepard's pie

Whole roast lemon sole with shrimp, caper and samphire brown butter

Smoked haddock fish cake, poached egg, spinach, samphire & brown shrimp with hollandaise sauce

Creamy chicken curry with onions, peppers and mango chutney

Vegetarian dish of the day

DESSERTS

Traditional Christmas pudding with brandy sauce or custard

Prosecco & Sorbet

Ice Cream & Sorbet Selection

Cheesecake of The Day

Triple Chocolate brownie & Vanilla Ice Cream

Apple & Blackberry Crumble with Custard & Ice Cream

Strawberry and lime pancotta

Pineapple upside down cake with rum and raisin ice cream

Butterscotch & hazelnut pavlova

Peanut parfait with peanut brittle, berry coulis and chocolate ganache

Mini Cheese Board Selection

10 % DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL

THIS MENU MAY BE SUBJECT TO CHANGE