

**Festive Sunday Menu –December**  
**1 Course £13.95 - 2 Course's £19.95**  
**3<sup>rd</sup> 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 Prawns with Sweet Chilli & Coconut  
Chinese Platter, Mini Spring Roll, BBQ Ribs, Chicken Satay, Seaweed  
Turkish Platter, Halloumi, Cacik, Hummus, Olives, Sucuk & Pitta  
Tomato & Mozzarella Salad, Crispy basil & Pesto Dressing  
Baked Camembert, Toasted Bread & Red Onion Chutney  
Brown Shrimp & Salmon Pot Mixed, Crème Fraiche & Chives Served with Bread  
Chicken & Bacon Terrine, Wrapped in Bacon with Pickled Veg

**MAIN COURSES**

Turkey Roast with all the trimmings  
Ribeye Beef Roast with all the trimmings  
Pork Belly Roast with all the trimmings  
Liver & Bacon with Mash & Wine Gravy  
Shellfish Linguine, Mussels, Clams & Prawns in a Light Tomato Sauce  
Smoked Fishcake, Poached Egg, Hollandaise, Spinach, Samphire & Shrimp  
Whole Roast Lemon Sole with Shrimp & Caper Brown Butter  
Thai Green Chicken Curry with rice  
Chefs Vegetarian of the day

( All our roast dinners are accompanied with vegetables, Roast potatoes and Cauliflower cheese)

**DESSERTS**

Triple Chocolate Brownie & Vanilla Ice Cream  
Ice Cream & Sorbet Selection  
Cheesecake Of The Day  
Strawberry & Lime Panacotta  
Butterscotch & Hazelnut Pavlova  
Pineapple Upside Down Cake with Rum & Raisin Ice Cream  
Apple & Blackberry Crumble with Custard & Ice Cream  
Peanut Parfait with Peanut Brittle, Berry Coulis & Chocolate Ganache  
Mini Cheese Board Selection

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

THIS MENU MAY BE SUBJECT TO CHANGE