

## Christmas Menu 2018



### STARTERS

WINTER VEGETABLE SOUP (V) (GFO)

*Wheaten bread, Butter*

BREADED BRIE CHEESE

*Rum soaked cranberry jam, baby leaves, candied walnut, balsamic*

SALT & CHILLI CHICKEN

*Wok veg, chili & lime aioli*

DUCK LIVER, GIN AND ORANAGE PARFAIT

*Spiced apple & ale chutney, crostini bread*

VEGETABLE CUTLET (VGF)

*Potato and mixed vegetable cake, sweet tamarind chutney*



### MAINS

ROAST TURKEY & HAM (GFO)

*spiced cranberry, bacon & chestnut stuffing, mash, honey roast veg., turkey jus*

SUPREME OF CHICKEN (GF)

*Fondant potatoes, spring vegetables, Citrus and ginger sauce*

PAN-SEARED SEA BASS (GF)

*mash, tender stem, lemon butter sauce*

10 OZ SIRLOIN STEAK (GFO) (£5.00 EXTRA)

*grilled tomato, homemade onion ring, chunky chips, pepper sauce*

LAMB/CHICKEN MASALAN CURRY (GF)

*Mild spiced curry Served with pilau rice*

PUMPKIN RAVIOLI (VGF)

*Sweet potato & Pumpkin, Cherry tomato sauce, Italian herbs*

**MORE MENU CHOICE AVAILABLE UPON REQUEST**



### DESSERTS

CHRISTMAS PUDDING

*brandy crème anglaise*

CHOCOLATE FONDANT

*vanilla ice cream, chocolate sauce*

LEMONCELLO CHEESECAKE

*vanilla bean ice cream (GF)*

APPLE AND APRICOT CRUMBLE

*Served warm with Vanilla Ice cream*

#### LUNCH

**TWO-COURSE £20.00**

**THREE-COURSE £24.00**

#### DINNER

**MONDAY TO THURSDAY**

**TWO-COURSE £25.00**

**THREE-COURSE £29.00**

**FRIDAY AND SATURDAY - Live Music after 9pm**

**TWO-COURSE £29.00**

**THREE-COURSE £34.00**

**Friday and Saturday 3 sittings**

**available 5pm/7pm/9pm**

**(GFO = Gluten Free Option, GF = Gluten Free, VF = Vegan Friendly, V = Vegetarian)**

*Please inform your server of any specific dietary requirements, some dishes may contain nuts*

*A discretionary 10% service charge is added to parties of 6 or more*