

Christmas Menus December 2017

-----3 Courses £30 Per Person-----

Menu 1

*A Glass Of Prosecco Or House Red/White

- Starters** * Mixed Charcuterie Board, Selection Of Cured Meats, Cheese & Stewed Aubergines, Bread
- *Kale, Beetroot Salad, Apple, Feta, Almonds, Mustard Dressing
 - * Salt Cod Fritters, Smoked Paprika Aioli
- Mains** *Slow Cooked Beef Cheeks" Bourguignon", Mustard Mash, Buttered Greens
- *Soft Polenta, Pine Nuts, Mushroom Ragù, Taleggio, Greens
 - * Braised Cuttlefish, King Prawns, Garden Pea's
- Afters** *Warm Chocolate Pudding, Vanilla Ice Cream 6.00
- * Ginger Loaf, Butterscotch Sauce
 - * Affogato Classico (Espresso, Vanilla Ice Cream)

Menu 2

*A Glass Of Prosecco Or House Red/White

- Starters** * Mixed Charcuterie Board, Selection Of Cured Meats, Cheese & Stewed Aubergines, Bread
- * Buffalo Mozzarella, Beef Tomato, Spicy Breadcrumbs, Salmoriglio
 - * Cured Salmon, Apple, Fennel, Crème Fraiche
- Mains** * Slow Roasted Pork Belly, Gratin Dauphinoise, Red Wine Gravy, Buttered Greens
- * Salmon Fillet, Prawns, Poached Egg, Greens, Avocado, Roasted Tomato
 - * Soft Polenta, Pine Nuts, Mushroom Ragù, Taleggio, Greens
- Afters** * Ginger Loaf, Butterscotch Sauce
- * Affogato Classico (Espresso, Vanilla Ice Cream)

Choose Either Menu 1 Or Menu 2 For The Whole Group

Menus Available Via Confirmed Booking Only

All Guests To Be Confirmed By A Deposit Of £10 Per Person Booked