

Christmas Menus December 2018

3 Courses With A Glass Of Prosecco £30 Per Person

Starters

- * Pork, Duck Liver, Pistachio Terrine, Sourdough Toast, Cornichons
- * Warm Beetroot & Potato Salad, Feta, Horseradish, Walnuts, Mint
- * Salt Cod Fritters, Smoked Paprika Aioli

Mains

- *Slow Cooked Beef Cheeks, "Bourguignon" Mustard Mash
- * Slow Roasted Pork Belly, Spiced Aubergine, Red Wine Gravy, Seasonal Vegetables
- * BBQ, Whole Poussin, Seasonal Vegetables, Peppercorn Sauce
- * Grilled Butterflied Sea Bass, Chopped Onion & Peppers Vinaigrette, Potatoes
- * Roasted Cod Fillet, Tomato Sauce, Prawns, Mussels, olives, Basil, Potatoes
- * Mixed Vegetable Mezze
- Hummus, Bulgur Wheat, Minted Yoghurt, Beetroot, Avocado, Spiced Aubergine, Pomegranate, Feta, Flatbread
(Can Be Vegan)

*Soft Polenta, Sage, Pine Nuts, Mushroom Ragù, Rocket, Parmesan
(Can Be Vegan)

Afters

- *Warm Chocolate Pudding, Vanilla Ice Cream
- * Ginger Loaf, Vanilla Ice Cream, Boozy Prunes
- * Affogato Classico (Espresso, Vanilla Ice Cream)

Sides

French Fries 3- New Potatoes 3- Greens 4.5 Green Salad 4.5

Menus Available Via Confirmed Booking Only

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