



CHRISTMAS CELEBRATIONS 2019

9TH - 22ND December

ROASTED BUTTERNUT SQUASH SOUP, TOASTED PUMPKIN SEEDS & ROSEMARY OIL
HAM HOCK SALAD, GRAIN MUSTARD DRESSING, OLIVE OIL & SEA SALT CROUTONS
SMOKED SALMON, CRISPY CAPERS, GHERKINS, & SHALLOTS, NEW POTATO SALAD

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ROASTED TURKEY PAUPIETTE, CRANBERRY & ORANGE STUFFING,
BRAISED RED CABBAGE, ROASTED POTATOES, BACON & CHIPOLATA ROLLS

PAN FRIED FILLET OF SEABASS, CRUSHED POTATOES & SAUCE VIERGE

ROASTED MEDITERRANEAN VEGETABLE & SUNDRIED TOMATO RIGATONI PASTA,
BASIL MASCARPONE

CHARGRILLED MARINATED RUMP STEAK, PEPPERCORN SAUCE,
GRILLED VINE TOMATO, RUSTIC CHIPS & ONION RINGS (£5 SUPPLEMENT)

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STICKY TOFFEE PUDDING, VANILLA BEAN ICE CREAM

BAKED VANILLA CHEESECAKE, RASPBERRY COULIS, WHITE CHOCOLATE SHAVINGS

RICH CHOCOLATE TART, MINT CHOC CHIP ICE CREAM

2 COURSES 19.95

3 COURSES 24.95

ENJOY A GLASS OF FESTIVE FIZZ! - CLEMENTINE BELLINI SPARKLER £5

A discretionary service charge of 10% will be added to your bill. All tips are shared equally between our staff.
Please advise us of any food allergies you or your guests may have so we can offer advice on choosing from our menu.
We respectfully ask that children remain seated and supervised at all times as a courtesy to other diners and for their safety.
Whilst every effort is made to separate products, guests with severe food allergies are reminded that our food is prepared in an open kitchen environment and as such may contain traces of allergens handled in our kitchen.
A deposit will be required for parties of 5 or more people.