

Christmas lunch

Available from 1st of December

3 courses £19.95

2 courses £15.95

Monday to Sunday 12-2pm

complimentary bread

Starter

Soup of the day

Turkey meatballs in spicy tomato sauce and toast

Grilled halloumi cheese with avocado, cherry tomatoes, olives and chickpeas

Deep fried scampi with chips, red onion salad and tartar sauce

Main

Roasted turkey stuffed with chestnut and wild mushroom served with vegetables and cranberry sauce

Rump steak with chips and salad served with peppercorn sauce

Fillet of salmon served with leek and new potato and in cream fraiche and chives

Four cheese pizza

Dessert

Lemon tart with vanilla ice-cream and passion fruit sauce

Christmas pudding with creamy brandy sauce

Panna cotta served with strawberries and strawberry ice cream

Your table will be decorated with complimentary Christmas crackers

FOOD ALLERGIES & INTOLAANCES: Please speak to our staff before you order your food and drink

Christmas Dinner

Available from 1st of December

Monday to Thursday

3 courses £23.95

Friday Saturday and Christmas eve

3 courses £24.95

complimentary bread

Starter

Soup of the day.

King prawn butterfly served with toasted vinaigrette, rocket leaf and arrabiata sauce.

Deep fried breaded goat cheese served with warm brioche bread, honey and orange sauce.

Ravioli al Manzo brasato in creamy butter sauce with bacon mushroom and parsley.

Flat mushroom stuffed with gorgonzola and spinach served caramelised red onion chutney.

Main

Roasted turkey stuffed with chestnut and wild mushroom served with vegetable and cranberry sauce.

Pan roasted halibut with creamy marsala wine sauce and shrimp asparagus risotto.

8oz Sirloin steak with roasted potatoes, mushroom and peppercorn sauce.

Ricotta and spinach stuffed chicken breast wrapped with pancetta served with grilled vegetable and tarragon sauce.

Baked aubergine stuffed with ratatouille topped with mozzarella and tomato sauce served with quinoa and rocket salad.

Dessert

Christmas pudding with creamy vanilla brandy sauce

Carrot bliss kara made with walnut, coconut, pineapple and carrot served with caramel sauce and fresh strawberries

Tiramisu

Your table will be decorated with complimentary Christmas crackers

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Christmas Day Menu

£45.50 per person

One sitting at 12.30pm

Glass of prosecco on arrival

Bread, butter and olives

Starter

Carrot and parsnip soup

Lobster shrimp and scallop in butter garlic spring onion chopped plum tomatoes

Sautéed wild mushroom with garlic shallot served with warm brioche and mascarpone

Main

Bacon wrapped monkfish served with scallop and king prawn ravioli in creamy brandy and tomato sauce

Chestnut and wild mushroom stuffed turkey with potato tornado, brussels sprout and cherry sauce

Lamb loin served with rosemary roasted potatoes, mangetout and red wine sauce

Baked butternut squash with quinoa, feta cheese, olive, spinach and grated parmesan cheese

Dessert

Christmas pudding with creamy brandy sauce

Carrot bliss kara made with walnut, coconut, pineapple and spices served with caramel sauce and fresh strawberries

Lemon tart with vanilla ice-cream and passion fruit sauce

A non-refundable deposit of £15 per person is required at the time of booking

Meal pre-order is required by the 20th of December

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