



# Christmas Menu 2017

2 Courses £19.95

3 Courses £24.95

## Starters

### Roasted Red Pepper and Tomato Soup ✓

*A rich and warming flavoured soup with a combination of roasted red peppers and vine tomatoes, seasoned to perfection and topped with a swirl of pesto.*

### Prawn and Lobster Cocktail

*Succulent large prawns and shredded lobster tail marinated in a marie-rose sauce served on a bed of crispy fresh salad and topped with a king prawn crevette.*

### Chicken Liver, Clementine & Candied Cranberry Pâté

*An excellent flavour of chicken liver, clementine and cranberries served with rocket leaves, cherry tomatoes, rustic bread and finished with a balsamic drizzle.*

### Breaded Goats Cheese and Beetroot Fritters ✓

*Layers of goat's cheese and beetroot in a crispy beetroot breadcrumb served with a redcurrant jelly and garnish.*

### Grilled Mediterranean Vegetable & Halloumi Skewers ✓

*Mediterranean vegetables skewered with halloumi cheese cooked on the grill. Topped on bed of rocket leaves and drizzled with a sweet chilli dressing.*

## Mains:

**Traditional Turkey Dinner & Trimmings**  
*Succulent moist turkey breast served with pork, sage & onion stuffing, pigs in blanket, crispy roast potatoes and seasonal vegetables.*

**Lamb Shank with Red Wine Gravy**  
*Slow cooked tender lamb shank that falls of the bone, served on a bed of colcannon mash potato and served with roasted vine tomatoes and green beans and finished with a red wine gravy.*

**Pan-Seared Beef Medallions with Mushroom and Madeira Sauce**  
*Two 4oz beef medallions, deliciously pan seared and stacked on a creamy potato gratin and an apple and onion flavoured red cabbage finished with a mushroom and Maderia sauce.*

**Seafood en-Croute**  
*Scallops, Atlantic cod, Icelandic prawns and mushrooms in a creamy dill sauce flavoured with garlic and mustard. Served with garlic sautéed new potatoes and green French beans.*

**Butternut Squash, Aubergine, Pomegranate Seeds & Feta Moussaka ✓**  
*Butternut squash layered with sautéed sliced potatoes, fried aubergine, tomato, courgette, pomegranate, cinnamon and mint ragu. Finished and topped with feta cheese sauce and pumpkin seeds. Served with a traditional Greek salad.*

✓ Suitable for Vegetarians.

*Items on this menu may contain nuts. Some of our fish dishes may contain small bones. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients.*

## Desserts

**Traditional Christmas Pudding**  
*Individual Christmas pudding, topped with cranberries and served with a brandy butter & clotted cream flavoured ice-cream.*

**Chocolate Praline Truffle Mousse**  
*Chocolate praline truffle mousse surrounded by a mixed nut sponge, topped with chocolate ganache, amoretti crumb and chocolate swirl for decoration.*

**Raspberry & Prosecco Cheesecake Bar**  
*Light vanilla cheesecake mixed with prosecco infused raspberry compote. Topped with white chocolate ganache, white chocolate curls and a raspberry crumb. Served with pouring cream.*

**Sicilian Lemon Melting Pudding**  
*A light and fluffy lemon sponge pudding filled with lemon curd and topped with fluffy mallow.*

**Ginger, Pear and Salted Caramel Sponge**  
*A rich ginger sponge baked together with a sweet pear in a salted caramel sauce, served with custard.*

*If you have a food allergy, please let us know before ordering.*

*The menu can be adapted to suit people with allergies and intolerances.*

*Full allergen information is available on request.*