

The background is a dark blue gradient with numerous out-of-focus gold and blue bokeh lights. Gold star-shaped ornaments are suspended from the top, some in sharp focus and others blurred. The text is centered and white.

FESTIVE MENU

A DINING EXPERIENCE FILLED WITH SEASONAL DELIGHTS AND HEARTWARMING FLAVOURS.

AVAILABLE THROUGHOUT DECEMBER.

£24.00

TWO COURSE

£29.50

THREE COURSE

STARTERS

HOMEMADE SOUP

with crusty bread

DUCK PÂTÉ

with crostini, rocket and chutney

CLASSIC PRAWN COCKTAIL

with brown bread

BREADED GOATS CHEESE

with beetroot salad and balsamic glaze

MAINS

TRADITIONAL ROAST TURKEY

with traditional trimmings

MEDITERRANIAN VEGETABLE AND MOZZARELLA TART

with roasted new potatoes and tomato
sauce

PAN ROASTED SALMON

with dill mash and red pepper cream

FLAT IRON STEAK

£3.20 supplement

with chunky chips, peppercorn sauce
and dressed rocket

DESSERTS

CHRISTMAS PUDDING

with brandy sauce

CHEESE AND BISCUITS

CRANBERRY AND ORANGE BREAD AND BUTTER PUDDING

with custard

LEMON TART

with spiced berry compote
and Chantilly cream

All served with a bowl of mixed vegetables

VEGAN AND GLUTEN-FREE OPTIONS AVAILABLE