

Christmas Day Menu

3 course £80pp

Welcoming glass of presecco

STARTERS



Winter Vegetable Soup

Smoked Salmon Dill & Lemon Mousse

with Gourmet Leaves & Highland Oatcakes

Bruschetta

with Mushrooms & Herbed Cheese

Chicken liver pate

Serve with toast and salad garnish

MAINS

Norfolk Turkey

Roasted golden crispy skin served with chipolatas stuffing trimmings

ROAST SIRLOIN OF BEEF

Roast Potatoes, Caramelised - Roasted Vegetable, Yorkshire Pudding & Beef Jus

Mixed Grill

Adana, lamb shish & chicken shish, chicken wings & lamb ribs

Mixed Fish Grill (F) (GF) (D) (C)

Skewered marinated king prawns, monk fish, salmon & sea bass served with vegetables and mashed potato.

Ribeye Steak

28 days aged ribeye

Vegetarian Kebab (v) (D)

Slowly cooked, allow 20 minutes Grilled aubergine, mushrooms, onions, red peppers, halloumi cheese mixed with herbs and a touch of cold press olive oil and pomegranate sauce, served with rice & tomato sauce

Chicken Alfredo (D)

Linguine with chicken breast, artichoke made with creamy sauce touch of garlic topped with smoked beef

DESSERTS

Christmas Pudding (D)

Traditional festive pudding with brandy sauce

Chocolate Fondant (D/C/E)

A rich chocolate cake with a melting centre

Mini Cheesecakes (D/C)

A trio of mini cheesecakes strawberry, raspberry & passion fruit

Chocolate Fudge Cake (VG/GF/S)

A warm chocolate cake topped with a rich chocolate ganache

Baklava (N)

Traditional Turkish filo & pistachio pastry, served with vanilla ice cream

Food Allergies and intolerance:

Before ordering your food and drinks, please speak to a member of staff if you have allergies or want to know more about the ingredients. Children should be supervised when eating. We cannot guarantee that all of our dishes are 100% free from nuts or their derivatives. Some items may contain gluten.

A discretionary 12.5% service charge will be added to your bill

Merry
Christmas
AND HAPPY NEW YEAR



Merry Christmas!

