

Christmas

DINNER MENU

3rd - 23rd December - 27th - 30th December

2 Course - £29.95 • 3 Course - £37.95

TO START

- GF Beetroot, roasted apple & horseradish soup with a touch of soft cheese and dill
- GF Prawn cocktail on a bed of iceberg lettuce, Marie Rose sauce and avocado served with crusty Italian bread or GF oatcakes
- GF Orange duck paté, salad, spiced apple and pear chutney with oatcakes

MAIN

- GF Sea bass fillet, poached with cherry tomatoes, olives, hint of garlic and white wine, lemon zest and fresh parsley. Served with crispy Italian or GF bread.
- GF Roast turkey and honey glazed smoked gammon with sage and onion stuffing, with rosemary roasted potatoes, pigs in blankets, carrots and mangetout with gravy and a cranberry sauce aside
- Vegetarian Lasagne with ricotta, spinach, besciamelle sauce and Parmigiano

TO FINISH

(GF option available)

- Italian Panettone bread & butter pudding - served in a warm brandy sauce
- Raspberry and Belgian white chocolate Pavlova
Crispy meringue on top of a belgian white chocolate truffle mixed with raspberries, fresh cream and raspberry sauce
- Apple treacle and gooseberry crumble tart served with warm custard aside or a scoop of vanilla gelato

Tea or Coffee