

Christmas

DINNER MENU

4th - 23rd December - 28th - 30th December

TO START

Sweet potatoes, ginger, apple & Greek yogur Soup.
Served with Italian bread or GF oatcakes (V) (GF)

King Prawns on a bed of mash potatoes, lemon and e.v.o. sauce, parsley (GF)

Orange duck paté, salad, spiced apple and pear chutney with oatcakes

MAINS

Sea bass fillet, poached with cherry tomatoes, olives, garlic, white wine, lemon zest and fresh parsley. Served with crispy Italian bread (GF available)

Roast turkey & honey glazed smoked gammon with sage and onion stuffing, rosemary roasted potatoes, pigs in blankets, carrots and mangetout, gravy and cranberry sauce aside (GF)

Ricotta and spinach Ravioli with Mediterranean tomato passata, fresh cream, touch of pesto and basil (V)

TO FINISH (with Tea / Coffee) • GF alternative option available

Italian Panettone bread & butter pudding, served with warm custard

Traditional Neapolitan Babà, yeast cake soaked in rum liqueur syrup, topped with whipped cream and fresh strawberries

Warm Sicilian lemon pudding, drizzled with a Sicilian lemon sauce and redcurrant, served with warm custard or vanilla gelato (add £1.95)

Call 01738 552709 to book
£10pp deposit payable at the time of booking
A pre-order is kindly requested

2 Courses - £29.95
3 Courses - £37.95