



Christmas MENU

2 COURSES MEAL FOR £32,00 WITH A GLASS OF PROSECCO

3 COURSES MEAL FOR £39,00 WITH A GLASS OF PROSECCO

STARTERS

CHICKEN LIVER PÂTÉ SERVED WITH CRANBERRY DIP AND RUSTIC BREAD

PRAWN COCKTAIL SERVED WITH LETTUCE AND SALSA ROSA (GF)

FRIED BRIE CHEESE IN BREADCRUMBS SERVED WITH PLUM SAUCE

PUMPKIN SOUP GARNISHED WITH TOASTED PUMPKIN SEEDS AND CLOTTED
CREAM (GF/V)

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MAIN DISHES

DUCK BREAST SERVED WITH PARSNIP PURÉE, ASPARAGUS, CARAMELISED CARROTS, AND AROMATIC
BLUEBERRY AND RASPBERRY GLAZE SAUCE (GF)

SLOW-COOKED BEEF SHORT RIBS SERVED WITH SWEET POTATO PURÉE, ASPARAGUS, AND DEMI-GLACE
SAUCE (GF)

PAN-ROASTED FILLET OF SALMON SERVED WITH PARSLEY AND SPINACH VELOUTÉ SAUCE, TENDER STEM
BROCCOLI, AND DAUPHINOISE POTATOES (GF)

STUFFED AUBERGINE FILLED WITH CHOPPED PEPPERS, COURGETTES, AND TOMATOES, TOPPED WITH
PARMESAN CHEESE, AND SERVED WITH A QUINOA SALAD (GF/V)

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DESSERTS

CHOCOLATE SOUFFLÉ SERVED WITH VANILLA ICE CREAM

PORTOKALOPITA (ORANGE PIE) SERVED WITH CARAMEL CREAM

STRAWBERRY AND WHITE CHOCOLATE CHEESECAKE