

Christmas Day

2025 MENU

STARTERS

FRESH MACKEREL

PAN FRIED WITH GINGER AND SPRING ONIONS WITH SPLASH OF SOY SAUCE

ROASTED HONEY FIGS AND SMOKED SALMON

WITH ROCKET AND BALSAMIC GLAZE

PRAWN COCKTAIL WITH MELON AND PARMA HAM

WITH MARIE ROSE SAUCE

CHICKEN GYOZAS

PAN FRIED WITH SALT AND PEPPER

MEATBALL CHORIZO AND CHICKEN SKEWERS

WITH PEPPERS, ONIONS, STICKY SWEET CHILLI

HOMEMADE RED PEPPER SOUP (V)

WITH A TOUCH OF CHILLI AND CREAM

MAIN COURSE

VEAL ROLLS, FILLED WITH CHEESE AND SAGE

WRAPPED WITH PARMA HAM AND CREAMY MARSALA SAUCE

TRADITIONAL TURKEY AND GAMMON

WITH ALL FESTIVE TRIMMINGS

BAKED COD

WITH RED PESTO, HERBS, AND BUTTERFLY PRAWNS

FILLET MEDALLIONS WRAPPED IN PARMA HAM

IN A SPICY CACCIATORE SAUCE

WILD MUSHROOM RISOTTO (V)

FILO PASTRY BASKETS

LAMB SHANK

WITH MINT, HONEY, AND WHITE WINE VINEGAR SERVED WITH MASH

DESSERTS

CHRISTMAS PUDDING

WITH BRANDY CUSTARD

TIRAMISU

STRAWBERRY CHEESECAKE

TRIPLE CHOCOLATE FUDGE CAKE

ADULTS £70 | CHILDREN (UNDER 12) £35

PLEASE ADVISE OF ANY DIETARY REQUIREMENTS

£20 PER PERSON NON REFUNDABLE DEPOSIT
REQUIRED TO SECURE BOOKING, PRE ORDER REQUIRED
10% SERVICE CHARGE WILL BE APPLIED.