



# 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.



