

Festive Lunch

Homemade Soup of the Day

With croutons

Stuffed Portobello Mushroom

Filled with curried vegetables on stir fried vegetables, herb crumb, spiced tomato sauce

Seafood Platter

Atlantic prawns, smoked salmon, hardboiled egg, avocado pear, lemon mayonnaise, herb oil

Goats Cheese

On a spinach mushroom and sun blushed tomato risotto

Cajun Chicken Fillets

Pan fried in cajun spice with a mixed leaf salad, red onion, peppers, and garlic mayonnaise



Oven Baked Cod with a Herb Crust

Roasted peppers, courgettes and cherry tomatoes, sauté new potatoes, watercress sauce

Smoked Haddock

On seared spinach, spring onion mash, glazed carrots, chive cream

Panache of Seafood

Ribbons of carrot, mange tout, saffron potatoes, shellfish bisque

Traditional Roast Turkey

Chestnut stuffing, bacon rolls, mash, roast potatoes and parsnip, seasonal vegetables, roast gravy

Navarin of Lamb

Slowly cooked in a red wine sauce with a spring onion mash, macédoine of vegetables, buttered broccoli

Leek and Mushroom Tart

Cooked in a mornay sauce with panache of vegetables and parmentier potatoes



Christmas Pudding

Brandy butter sauce

Crème Brulee

Rolled tuille

Dark Chocolate Torte

Fresh strawberries and coulis, chantilly cream

Bread and Butter Pudding

With candied fruit and raisins, tea-soaked apricots and custard

Winterberry Cheesecake

Cranberry biscuit, berry sauce

2 courses £28.00 3 courses £34.00