

FESTIVE SET MENU

£32.95pp Wednesday, Thursday, Sundays / £36.95pp Friday, Saturday

STARTERS

CREAM OF BROCCOLI & STILTON SOUP (V)(GF)

CLASSIC PRAWN COCKTAIL
Served with brown bread & butter.

BRIE (V)
Breadcrumbs, deep fried and served with cranberry sauce.

AUBERGINE MEDITERRANEAN (V)
Baked slices of aubergine, topped with melted mozzarella and green pesto.

DUCK LIVER PATÉ
Served with ciabatta and a red onion chutney.

KING PRAWNS (GF)
Peeled king prawns, pan fried in a chilli & garlic olive oil.

MUSHROOM IN GARLIC (V*)
Button mushrooms pan fried in garlic oil.

MAIN COURSES

ROAST NORFOLK TURKEY or ROAST TOPSIDE OF ENGLISH BEEF
Carved at your table with all the festive trimmings.

VEGAN WELLINGTON(V*)
Puff pastry stuffed with a roasted mediterranean medley including couscous and chickpeas. Served with sauté potatoes and vegetables of the day.

CHICKEN ELIZABETH (GF)
Diced chicken, pan fried with mushrooms, olive oil, cream and seasoning. Served with saute potatoes and vegetables of the day.

MOUSSAKA (V)
Lamb mince or vegetarian, aubergine, onions, potatoes, mixed vegetables, oregano, tomatoes and topped with a thick bechamel sauce. Served with a greek salad.

KLEFTIKO (GF)
Slow roasted rump of lamb in extra virgin olive oil, garlic, oregano, lemon, tomatoes and bay leaves. Served with roast potatoes and greek salad.

STARGAZER (GF)
Medallions of monkfish, cooked in herbed brown butter, served on a bed of Mediterranean orzo pasta, accompanied with a Greek salad.

FESTIVE WAGYU BEEF BURGER
Topped with a slice of roast turkey, cheddar cheese and cranberry. Served with triple cooked chunky chips and onion rings.

FILLET STEAK (GF)
(£10.00 surcharge)
10 oz. Lean and tender with a delicate flavour. Served with chunky chips and a tomato & red onion salad.
*May request a peppercorn or stilton sauce.

DESSERTS

CHRISTMAS PUDDING
Served with brandy sauce.

WHITE CHOCOLATE & RASPBERRY ROULADE (V)(GF)

APPLE & CARAMEL CRUMBLE (V)
Served with custard.

CHOCOLATE FONDUE(V)
Served with fresh strawberries and marshmallows.

BISCOFF CHEESECAKE (V)

CHERRY- COLA SORBET (V*)
(Add a shot of Cherry Brandy for £2.00)

(V) Vegetarian. (V*) Vegan. (GF) Gluten free.

Please ask if you have any dietary requirements or allergies.