



3 COURSE £32.95

£10 pp non refundable deposit required on booking

AVAILABLE 1st-24th December (Wed- Sat)

pre orders required 2 weeks prior to booking

ROASTED TOMATO & PEPPER SOUP

served with bread & butter

HAM HOCK TERRINE

served with toasted sourdough

POTTED CRAB

seasoned with chilli, garlic, ginger,
served with crusty bread

CREAMY WILD MUSHROOMS

served in a white wine sauce
& brioche toast

TRADITIONAL ROAST TURKEY

served with all the trimmings

PAN FRIED SEABASS

In a white wine, lemon & caper sauce served
with crushed potatoes and
tenderstem broccoli

FETA & SPINACH BAKE (V)

served with seasonal vegetables &
veggie gravy

MINTED LAMB SHANK

served with mash potato, seasonal
vegetables and red wine jus

TRADITIONAL CHRISTMAS PUDDING

with a brandy sauce

BAKLAVA ROLLS

served with honeycomb ice cream

CHOCOLATE FONDANT

served with cream or ice cream

STICKY ORANGE & SYRUP CAKE



	quantity	notes
2 COURSE		
3 COURSE		
STARTER		
Roasted Tomato & Pepper Soup		
Potted Crab		
Ham Hock Terrine		
Creamy Wild Mushrooms		
MAINS		
Traditional Roast Turkey		
Feta & Spinach Bake (V)		
Pan Fried Seabass		
Minted Lamb Shank		
DESSERT		
Traditional Christmas Pudding		
Paklava Rolls		
Chocolate Fondant		
Sticky Orange & Syrup Cake		