

CHRISTMAS MENU

3 COURSE £34.95

Starters

Homemade Mediterranean Fish Soup

Served with toasted French bread and an olive oil dip

Deep fried manchego wedges (v)

Breaded manchego cheese lightly fried, served with a homemade festive chutney

Home smoked chicken and leek mosaic

Served with a homemade chutney

Chefs Homemade bejan fishcakes

With a spicy coconut and bell pepper sauce

Josper grilled asparagus (v)

Served with a homemade hollandaise sauce

Mains

Chargrilled prime 10oz Aberdeen Angus sirloin steak

Slow roast Welsh Lamb

Served on a bed of roasted winter veg, red wine and rosemary jus

Pan-fried escalope of Turkey

Served with pigs in blankets, traditional vegetables red wine jus

Pan-fried filets of seabass

Served with a fresh chili, garlic olive oil dressing

North sea hake 'ala plancha'

Saffron and mussels jus

Chefs homemade Vegan nut roast

Served with grilled asparagus and a Provencal sauce

Desserts

Homemade blackcurrant and white chocolate cheesecake, served with a fresh fruit coulis

Vanilla crème brulee

Traditional Christmas pudding served with a rich brandy sauce

