

## Christmas Menu

### To Start

#### Seared Scallops & Pork Belly Bites

Served with Cauliflower Puree, Pickled Red Peppers, Watercress. (sf)(d)

#### Teriyaki Chicken Skewers

With Asian Salad, Sesame Seeds, Chilli. (ss)(sb)(sh)

#### Atlantic Prawns Cocktail

Prepared with Marie Rose Sauce, Baby Gem, Paprika. (sf)(d)(w)(sh)

#### Crispy Pan-Fried Veggie Gyoza (V)

Accompanied by Mixed Salad, Sweet Chilli, Sesame Seeds. (ss)(w)(sb)

### Main Course

#### Pan Fried Local Seabream

Served with Seasonal Vegetables, Tomato & Herb Salsa. (f)

#### Grilled Ribeye Steak (£5 Supplement)

With Flat Cap Mushrooms, Cherry Tomatoes, Chunky Chips. (w)

#### Turkey En Paupiette

Served with Stuffing, Pigs in Blanket, Roast Potatoes, Seasonal Veg & Gravy. (w)

#### Oven Baked Aubergine (V)

Combined with Ratatouille & Romesco.

### To Finish

#### Mini Nutella Doughnuts

Paired with Ice Cream, Strawberry, Chocolate Sauce. (w)(d)

#### Christmas Pudding (V)

Alongside a Smooth Creamy Custard

#### Homemade Lemon Tart

Served with Crème Fraiche, Forest Mixed Fruits (d)(w)(e)

#### Selection of 5 Cheeses (£5 supplement)

Accompanied with Chutney, Biscuits & Grapes. (d)(w)



**3 Courses - £44.95 per person**

**2 Courses - £34.95 per person**

There are nuts & other ingredients used in the kitchen. Please make staff aware if you have any allergies or special dietary requirements. (w) Wheat, (d) Dairy (p) Peanuts, (sf) shellfish, (e) Egg, (f) Fish, (m) Mussels, (n) nuts, (c) Celery, (ms) Mustard, (ss) Sesame, (sh) Sulphates, (sb) Soybean.

A discretionary 10% service charge will be added to your bill. Please note this menu is subject to change.