

# Festive Menu £29.95 per person

Complimentary sesame seed stick bread hummus and olives on arrival

## Starters

☉ Chef's Soup of Day  
Served with warm homemade bread

☉ Spring Rolls  
Homemade duck spring rolls  
Served with sweet chili tartar

☉ Aubergine Ravioli (V)  
Grilled aubergines rolled with fresh pasta  
cooked in a creamy truffle sauce

☉ Steak Tartar  
English way served with egg yolk &  
granary artisan French stick bread

☉ Hand Dived King Scallops  
With truffle infused Jerusalem artichoke purée and caviar

☉ Spicy Head on Atlantic Tiger Prawns  
Pan seared with garlic butter & white wine, charliston peppers  
Served with rocket salad

☉ Maple glazed french goat cheese (V)  
Served with roasted pepper, zucchini, beetroot tartar & caramelised walnuts

☉ Traditional Turkey  
Pigs in blanket, stuffed with minced beef & dry organic mix fruits,  
british roasted potatoes, roasted root vegetables & reduced red wine jus

☉ Chargrilled halibut on bone  
Served with sweet potato mash, caper salsa sauce & mini cress

☉ 1oz Rib Eye Steak  
Served with dauphinoise potatoes wild mushroom sauce remy martini infused

☉ Veal chop  
Served with triple cooked hand cut chips & wild mushroom sauce

☉ Grilled Skate wing  
Served with seafood risotto

☉ Shepherds wild fish stew  
Right meal in a cold winter, slow cooked mix fish with pacific  
wild tiger prawns served with truffle infused fries

☉ Lobster Ravioli  
Fresh lobster meat rolled with fresh pasta, cooked with a creamy truffle sauce &  
served with parmesan shavings

☉ Roast Venison Hunch  
Served with new potatoes Savoy cabbage Orange red wine jus

☉ 5 spice crispy duck breast

☉ Christmas pudding served with havana rum custard

☉ Chocolate fondue served with pistachio ice cream

☉ Apple tart with French vanilla ice cream

☉ Selection of ice cream  
Pistachio, salted caramel, Vanilla,  
chocolate, strawberry and sorbet

☉ Raspberry panacotta with fig jam  
Cheesecake of the day (Please ask your server)

## Desserts

Selection of cheese board - £7.95 per person

French, Spanish, Italian & English served with artisan biscuits and grapes