

Mon, 2nd Dec to Tue, 24th Dec 2019

STARTERS

Seasonal Vegetable Soup, Fresh Bread
Goose Bresaola, Nantaise Salad, Citrus Dressing, Ciabatta Croute
Melon, Feta and Olive Salad, Mint and Oregano Dressing
Classic Prawn Cocktail

MAIN COURSES

Braised Beef Blade, Dauphinoise Potatoes, Braising Liquor
Roast Breast of Local Turkey, Trimmings
Grilled Day Boat Fish, Herb Gnocchi, Tomato and Basil Sauce
Lebanese Style Stuffed Aubergine, Turmeric Yoghurt, Houmous

DESSERTS

Christmas Pudding, Brandy Sauce
Chocolate & Cherry Clafoutis, Pistachio Ice Cream
Warm Belgium Waffle, Toffee Sauce, Ice Cream
Pear and Almond Frangipane Tart, Yoghurt Sorbet
Selection of Cheese & Biscuits

Menu is subject to change.

MON – FRI	Lunch	Dinner	SATURDAY	Lunch	Dinner
2 Courses	£14.99	£18.99	2 Courses	£21.99	£24.99
3 Courses	£16.99	£22.99	3 Courses	£23.99	£28.99