

CHRISTMAS DAY MENU

£54.95 per person./£27.95 children (under 12 years old)

1st SITTING 12pm to 2:30pm

2nd SITTING 2:30pm to 5pm

3rd SITTING 5pm to 7pm

STARTERS:

KING PRAWNS

Served in white wine, garlic butter, lemon, cherry tomatoes, a bit chillies and parsley.

DEEP FRIED GOAT'S CHEESE

Deep fried goat's cheese served mixed leaves, caramelised onions and balsamic glaze.

CREAMY GARLIC MUSHROOMS

In white wine, garlic, butter, cream and parsley.

BARBEQUE RIBS

Slow cooked pork ribs in barbecue sauce.

JINGLE BELL SOUP

Red pepper tomato soup touches a bit cream and basil served toast and butter.

MAINS

TRADITIONAL ROAST TURKEY

Served all trimmings and roast mixed vegetables.

SEABASS SENSATIONAL

Pan-fried filleted seabass in creamy garlic butter, ginger, spring onions and spinach.

10oz SIRLOIN STEAK

10oz FILLET STEAK* £9 EXTRA

Served on a hot lava rock cook your steak at your own table –your way! (Or chef cook for you)

Choose one of following side:

Chips / mixed roast vegetables or house salad.

CHOOSE ONE OF FOLLOWING SAUCE: PEPPER CORN /DIANE

LAMB SHANK

Slow cooked shank served with mashed potato and gravy.

VEGETARIAN LASAGNE

Served grated Parmasena cheese.

DESSERTS & COFFES

CHRISTMAS PUDDING

Served in brandy sauce.

HOMEMADE TIRAMISU

CHOCOLATE PROFITEROLS

HOMEMADE ETON MESS

COFFES:

CAPPUCCINO

LATE

TEA

£10 NON –REFUNDABLE DEPOSITE REQUIRED PER PERSON TO SECURE YOUR TABLE PLEASE CALL US ON

01254 773980

Food Allergy? Ask before order your food ...