

CHRISTMAS DAY

SPICED BUTTERNUT SQUASH SOUP

Roasted butternut squash, cream swirl, croutons (for vegans remove cream swirl)

ARANCINI

deep fried crispy rice balls, stuffed with sun dried tomato, parmesan, red onion chutney, served on tomato sauce

CHICKEN LIVER AND COGNAC PATE

served with house tomato relish, sweet red onion chutney, toasted bread, bed of mixed leaves

WILD SCOTTISH SMOKED SALMON

atlantic baby prawns, lemon, dill and caper relish, rocket, marie rose sauce

PORTOBELLO MUSHROOM

roasted in tomato, thyme, stuffed with spinach and goats cheese

TRADITIONAL TURKEY ROAST

honey and thyme roasted carrot and parsnip, goose fat roast potatoes, sausage and sage homemade stuffing, pigs in blankets, pancetta fried sprouts with bottomless gravy

SEABASS

Fresh fillets of seabass served with crushed new potato's ,Tender stem broccoli, spinach and a chorizo butter sauce

CHARGRILLED FILLET STEAK

locally reared 8 oz fillet steak, served with Grilled mushroom and tomato , chunky chips and our famous peppercorn sauce

STUFFED GRILLED CHICKEN BREAST

stuffed with cheddar, spinach and mozzarella, wrapped in parma ham, with basil mash, tenderstem broccoli, cream, tomato, white wine sauce

TAGLIATELLE VIGNETO

butternut squash, roasted red pepper, sun dried tomatoes, toasted pine nuts, rocket and melted parmesan tossed with tagliatelle

WARM CHOCOLATE BROWNIE, STICKY TOFFEE SAUCE, VANILLA ICE CREAM

TRADITIONAL CHRISTMAS PUDDING WITH BRANDY SAUCE

SICILIAN LEMON CHEESECAKE

TRADITIONAL TIRAMISU

CHEESE BOARD

selection of cheeses, chutneys, fresh fruit, celery and crackers

£70 PER PERSON

(discretionary service charge of 10%)