

CHRISTMAS 2018

A LA CARTE MENU

STARTERS

King Scallops wrapped in pancetta, grilled, served on rocket leaf & drizzled with garlic, lemon juice & olive oil £9.95

Garlic Bread plain/tomato (v) £5.10

Cured Italian Ham rolled and filled with mozzarella cheese baked in the oven and topped with a honey and mustard dressing. £7.90

Soup of the day (v) £5.10

MAIN-COURSE

*Fillet Steak cooked with black peppercorn brandy and cream £25.50

Pasta filled with lobster, cooked with wild mushrooms, speck, cheese and cooked in a cream sauce £11.85

*Hake cooked in a sauce with prawns, cream, pernod and white wine £17.95

Lasagna £9.60

Pancake filled with mixed vegetables cooked with béchamel sauce and tomato served with salad £11.50

Spaghetti Bolognese £9.60

Pizza various toppings from £8.75

*Above served with vegetables & potatoes



CHRISTMAS LUNCHEES & DINNERS AT



CHRISTMAS OPENING HOURS

28/11/18 - 15/12/18	NORMAL HOURS
17/12/18 - 22/12/18	12.00pm - 2.00pm 6.00pm - 11.00pm
CHRISTMAS EVE	12.00pm - 2.00pm 6.00pm - 10.00pm
25/12/18 + 26/12/18	CLOSED
27/12/18 - 29/12/18	12.00pm - 2.00pm 6.00pm - 11.00pm
NEW YEARS EVE OPEN	12.00pm - 2.00pm 5.00pm - 11.00pm
01/01/19 & 02/01/19	CLOSED
3/01/19	OPEN NORMAL HOURS
BOOK EARLY TO AVOID DISAPPOINTMENT	
TELEPHONE: 01724 271775	

PLEASE NOTE £10.00 DEPOSIT PER PERSON WILL BE REQUIRED ON BOOKING OF TABLES. PRE-ORDERS ARE REQUIRED ON TABLES OF 6 OR MORE.

CHRISTMAS LUNCH MENU

2 Courses £13.95 per person

3 Courses £18.50 per person

STARTERS choice of

Minestrone Soup (v)

Crispy Bacon & mushroom served on salad topped with a honey & mustard dressing

Garlic Bread plain/tomato (v)

Garlic Mushrooms coated in breadcrumbs cooked in garlic butter (v)

Deep fried Whitebait served with tartar sauce

MAIN-COURSE choice of

Chicken breast cooked with mushrooms, cream, brandy and white wine

Turkey escalope, topped with Aubergine, mozzarella cheese and tomato.

Fillet of haddock cooked with fresh fennel, onions, tomato, garlic and white wine.

Above served with vegetables and potatoes

Gnocchi cooked with courgettes, cherry tomatoes, cheese, baked in the oven and served with salad. (v)

DESSERTS choice of

italian Panettone with mascarpone cheese, brandy and topped with warm chocolate.

Mixed ice-cream or Sorbet.

Strawberry Cheesecake.

Vanilla Pannacotta served with berries

CHRISTMAS DINNER MENU

£28.50 per person

STARTERS choice of

Leek and Potato Soup (v)

Creamy Garlic Mushrooms.(v)

Goat's cheese coated in breadcrumbs deep fried and served with a chilli dressing. (v)

Crispy duck and bacon salad served on a bed of leaves and topped with a honey and mustard dressing.

Homemade Fishcakes served with tartar sauce

MAIN-COURSE choice of

Chicken breast cooked with mushrooms, cream and a touch of brandy.

Seabass cooked with fresh fennel, onions, garlic, tomato and white wine

Sirloin steak cooked with a rich red wine sauce and mushrooms.

All above served with vegetables and potatoes

Pancake filled with mixed vegetables cooked with béchamel sauce and tomato served with salad. (v)

DESSERTS choice of

italian Panettone with mascarpone cheese, brandy and topped with warm chocolate.

Chocolate Brownie served warm.

Mixed home-made ice-Cream or Sorbet.

Strawberry Cheesecake