

Note:- You need to fill the code(id number) of the meal given in front of the meal name.

Starter

x Special Dietary x => 65

See note at foot of menu.

Orange & Carrot Soup => 92

Our chefs classic great winter warmer and served with crusty bread

Duck Liver and pork pate => 192

Duck Liver and pork pate served with onion chutney and crusty bread on a bed of rocket

Rainbow falafel salad => 194

Rainbow falafel salad with Tahini dressing and toasted pitta (Ve) (GF on request)

Garlic and soy marinated Prawns => 195

Garlic and soy marinated Prawns on the bed of sprouts and rice noodle salad (GF)(Ve on request)

Main Course

x Special Dietary x => 66

For Celiac/Gluten/Dairy Free/Nut free menu selection. Add comment in "special" at foot of pre-order form when placing pre-order or contact us for further info.

Pan Fried Seabass => 86

Pan fried Sea Bass marinated with Thyme, Lemon and Olive oil on a bed of warm potato salad served with rich tomato concasse and selection of Vegetables (gf option available)

Honey and Wholegrain Mustard Roasted Gammon => 165

Honey and Wholegrain Mustard Roasted Gammon served with pigs in blankets, roast potato, honey drizzled roast parsnips and selection of vegetables

Chicken Fillet Stuffed with Spinach & Ricotta => 171

Chicken Fillet Stuffed with Spinach & Ricotta, served with potatoes, chef choice of seasonal vegetables and homemade sauce

Butternut squash and lentil wellington => 196

Butternut squash and lentil wellington served with and gravy (ve)

Succulent Turkey parcels => 197

Succulent Turkey parcels filled with cranberry, sage & onion stuffing, served with a rich winter sauce roast potatoes, honey drizzled roasted parsnips and selection of vegetables

Dessert

Christmas pudding => 59

with brandy sauce

Special Dietary => 67

Fruit platter, with strawberries, kiwi, grapes, water melon, pineapple For Celiac/Gluten/Dairy Free/Nut.

Lemon tarte' => 74

Fresh citrus tart with cream

Chocolate Dessert => 156

Creamy chocolate mousse filled in butter tartelette with layers of & rich cholate served with fresh cream and strawberry