

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

Starter

Chicken Liver Pate => 11

with zesty onion chutney and crusty bread on a bed of rocket

x Special Dietary x => 65

See note at foot of menu.

Leek & Potato soup => 83

Creamy Leek & potato soup with crusty bread

Fish Cake => 84

freshly made with Salmon and Haddock finished with sweet chilli dressing

Chickpea & Roasted Sweet Potato Salad => 154

Warm Chickpeas, Roasted Sweet Potato and red pepper on a bed green salad with Feta and Hummus topping served with a slice of Pitta bread

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)

Chicken Fillet => 122

Chicken Fillet filled with sun dried Tomatoes , Cream cheese & basil served with seasonal Vegetables.

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

Nut Roast => 174

served with roast potato, honey drizzled roast parsnips and selection of vegetables (Vegan, GF)

Turkey Roulade => 175

Succulent turkey fillet with pork, sage & onion stuffing wrapped in streaky bacon, served with a rich winter sauce, pigs in blanket, roast potatoes, honey-drizzled roasted parsnips and a 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.

Chocolate and Raspberry Dessert => 176

Chocolate and Raspberry Dessert

Lemon and Orange Tart => 177

Lemon and Orange Tart