

**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

**Warm Gnocchi with grilled vegetables => 193**

Warm Gnocchi with grilled vegetables served with rocket and parmesan shavings (Ve on request)

**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

**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 chocolate served with fresh cream and strawberry