

3 COURSES £34.95 WITH A FESTIVE PROSECCO BELLINI

- SERVED FROM 5PM -

STARTER

MUSHROOM & GOATS CHEESE BRUSCHETTA

Pesto & pine nuts (n)

ROAST TOMATO SOUP With rosemary focaccia

CALAMARI

Crispy squid, roast garlic mayo

CHICKEN LIVER PARFAIT

Balsamic onion chutney & toasted breads

TOMATO BRUSCHETTA

Basil pesto & tuscan bread (n)

OVEN ROASTED KING PRAWNS

Chilli & garlic butter on togsted tuscan bread

MAIN COURSE

Festive Special

OVEN ROAST TURKEY

Stuffing, festive trimmings & vegetables, creamed sprouts & roast potatoes

CRISPY DUCK

Confit duck leg, sticky red wine sauce & potato puree

LINGUINE KING PRAWNS

Sautéed king prawns, chilli & garlic

8 HOUR LAMB SHANK

Potato puree, mint gravy

SEABASS

Pan fried with rosemary potatoes & olives

PASTA POLLO PRIMAVERA

Chargrilled chicken, winter vegetables & parmesan cream sauce

PIZZA RUSTICA

Charred vegetables, mozzarella, goats cheese & pesto (n)

RISOTTO FUNGHI

Mixed mushrooms, herb mascarpone & parmesan

PIZZA PEPPERONI PICCANTE

Spicy sausage, red peppers & mozzarella

PENNE PASTA WITH SALMON

Smoked salmon, lemon mascarpone, peas & asparagus

SIDE ORDERS £3.50 - Fries | Creamed sprouts | Rocket & Parmesan | Rosemary & Garlic potatoes | Seasonal greens

DESSERT

Festive Special

LUXURY BRANDY CHRISTMAS PUDDING

Served with warm Brandy sauce (n)(a)

VANILLA & CHERRY CHEESECAKE

Vanilla cheesecake with amarena cherry sauce (n)

CHOCOLATE AMARETTO MOUSSE

Chantilly cream & biscotti (n)(a)

PANNA COTTA WITH STRAWBERRY COMPOTE

With homemade strawberry marmalade (n)

TIRAMISU

Sponge layers, mascarpone cream & creme anglaise (n)