



STARTERS

CHICKEN LIVER PATE **000**

Served with toasted Tuscan bread and caramelised chutney

BURRATA & TOMATO BRUSCHETTA 000

Cherry tomato, burrata, pesto & basil on toasted Tuscan bread

ROASTED TOMATO SOUP 🔮

With rosemary focaccia

CRISPY FRIED SKINS **00**

Sweet chilli sauce & sour cream

TEMPURA KING PRAWNS 0000

With chilli honey dipping sauce

PRAWN COCKTAIL 000000

Fresh prawns, baby gem, marie rose & buttered bread

DESSERTS

CHRISTMAS PUDDING **000**

Served with warm brandy sauce

PANNA COTTA OO

With homemade mulled berry compote & biscotti

CARAMEL CHOCOLATE MOUSSE **000**

Salted caramel, chocolate, chantilly & biscotti

CHOCOLATE TRUFFLES **00**

Milk chocolate & biscuit truffles

VANILLA CHEESECAKE **000**

With fresh fruits and chantilly cream

BANOFFEE CHEESECAKE **000**

Banana, chantilly cream & butterscotch sauce

MAINS

OVEN ROAST TURKEY **0000**

Served with roast potatoes, seasonal vegetables & all the trimmings

SEABASS GREMOLATA 1000

Tenderstem broccoli, lemon & caper butter sauce

PEPPERONI PICCANTE PIZZA **000**

Pepperoni, peppers & mozzarella

GOATS' CHEESE RISOTTO 00000

Tomato and rosemary risotto with goats' cheese

RUSTICA PIZZA **000**

Chargrilled vegetables, mozzarella & feta, rocket & pesto

LINGUINE KING PRAWNS 000000

Sautéed king prawns in a tomato, chilli & garlic sauce

LINGUINE BOLOGNESE **100**

Slow cooked beef & tomato ragu

8 HOUR LAMB SHANK **00**

Potato purée & mint gravy

PASTA POLLO PRIMAVERA 00

Chargrilled chicken, spring vegetables & parmesan cream sauce

SLOW COOKED BEEF **000**

Potato puree & honey glazed carrots

OVEN ROAST SALMON 00

Served with roast potatoes, olives & rosemary

CRISPY DUCK 000

Confit duck leg, sticky red wine sauce & potato puree

Sides

5.95

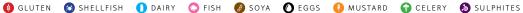
SEASONED FRIES @ Ø

CREAMED SPROUTS 100

DRESSED HOUSE SALAD () SEASONAL VEGETABLES ()

HERB ROAST POTATOES ***





ALLERGENS







