

Christmas

ON THE HIGH STREET

Festive Menu

THREE COURSES 38.95

AVAILABLE SELECTED DAYS & TIMES ONLY.
PLEASE ASK FOR DETAILS

THERE IS A POSSIBILITY THAT NUT TRACES
MAY BE FOUND IN ANY OF OUR ITEMS.
ALL PRICES ARE IN £ AND INCLUSIVE OF VAT. AN OPTIONAL 10% SERVICE
CHARGE WILL BE ADDED TO YOUR FINAL BILL.



FESTIVE PROSECCO BELLINI

STARTERS

CHICKEN LIVER PATE

Served with toasted Tuscan bread and caramelised chutney

BURRATA & TOMATO BRUSCHETTA

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

ROASTED TOMATO SOUP

With rosemary focaccia

CRISPY FRIED SKINS

Sweet chilli sauce & sour cream

TEMPURA KING PRAWNS

With chilli honey dipping sauce

PRAWN COCKTAIL

Fresh prawns, baby gem, marie rose & buttered bread

DESSERTS

CHRISTMAS PUDDING

Served with warm brandy sauce

PANNA COTTA

With homemade mulled berry compote & biscotti

CARAMEL CHOCOLATE MOUSSE

Salted caramel, chocolate, chantilly & biscotti

CHOCOLATE TRUFFLES

Milk chocolate & biscuit truffles

VANILLA CHEESECAKE

With fresh fruits and chantilly cream

BANOFFEE CHEESECAKE

Banana, chantilly cream & butterscotch sauce

MAINS

OVEN ROAST TURKEY

Served with roast potatoes, seasonal vegetables & all the trimmings

SEABASS GREMOLATA

Tenderstem broccoli, lemon & caper butter sauce

PEPPERONI PICCANTE PIZZA

Pepperoni, peppers & mozzarella

GOATS' CHEESE RISOTTO

Tomato and rosemary risotto with goats' cheese

RUSTICA PIZZA

Chargrilled vegetables, mozzarella & feta, rocket & pesto

LINGUINE KING PRAWNS

Sautéed king prawns in a tomato, chilli & garlic sauce

LINGUINE BOLOGNESE

Slow cooked beef & tomato ragu

8 HOUR LAMB SHANK

Potato purée & mint gravy

PASTA POLLO PRIMAVERA

Chargrilled chicken, spring vegetables & parmesan cream sauce

SLOW COOKED BEEF

Potato puree & honey glazed carrots

OVEN ROAST SALMON

Served with roast potatoes, olives & rosemary

CRISPY DUCK

Confit duck leg, sticky red wine sauce & potato puree

Sides

5.95

SEASONED FRIES

CREAMED SPROUTS

HERB ROAST POTATOES

DRESSED HOUSE SALAD

SEASONAL VEGETABLES

ALLERGENS

GLUTEN

SHELLFISH

DAIRY

FISH

SOYA

EGGS

MUSTARD

CELERY

SULPHITES