

OUR CHRISTMAS MENU

You have an option to celebrate Christmas with our 3-course menu in the restaurant or for a more informal celebration, canapes menu in the bar. Both options gives you a free entry to the disco in our private room on selected nights. **DJ and dancing Wednesday through to Saturdays.** Please enquire for more information.

For reservations we require £10 per head deposit at time of booking and the balance of payment two weeks before date of party.

Dance the night away...

Djs on selected Wednesdays and every Thursday, Friday and Saturday evenings.

Canapés Menu

For a more informal setting with our canapés in the bar...

Roasted Sirloin topped with horseradish cream in savoury pastry

Mini Tartlets filled with roast lamb and mint dip

Salmon and Dill Blinis

Selection of **Mini Quiche** (v)

Fried Calamari served with garlic mayo

Mini Burgers served with cheddar cheese lettuce, tomato and a slice of red onion

Caprese Tartlets cream cheese, mozzarella, tomato & basil (v)

Vegetable Spring Rolls served with sweet chilli dip (v)

Chicken Satay marinated in coconut milk and spices, served with satay sauce

Breaded Mushrooms served with garlic mayo (v)

Tortilla Chips Platter served with salsa, guacamole, hummus and olives (v)

Samosas filled with vegetables, chilli and coriander (v)

Desserts

Platters of mini cakes and desserts

£18.95 per person

3 Course Set Menu

During December we have a number of options available for the Christmas set menu:

Lunch on Friday and selected weekdays

£24.95 per person

Sunday - Wednesday evenings

£24.95 per person

Thursday, Friday & Saturday evenings

£29.95 per person

Starters

Smoked Salmon, Dill & Lemon Pate
Served with crostini.

Moroccan Chicken with Chickpea and Carrot salad Spiced chicken pieces served on a bed of salad.

Spiced Meatballs Spicy minced beef balls cooked in a delicious rich and fragrant tomato sauce. Served with garlic bread.

Gnoochi Sorrentina Topped with parmesan.

Creamy Parsnip and Apple Soup
With croutons and a sprinkle of parsley.

Mains

Roast Turkey with all the Trimmings
Served with bacon wrapped sausage meat, sage and onion stuffing, crispy roast potatoes and vegetables in garlic butter, drizzled with gravy.

Lamb Shank in Red Wine Sauce
Slow cooked succulent lamb shank served with red wine sauce and accompanied with wild rice, broccoli and carrots.

Roasted Cod with Lentils Cod fillet roasted and served on a base of braised lentils, onions, pancetta and peppers.

Moroccan Chicken Tagine Served with orange-almond couscous.

Spicy Roasted Ratatouille with Linguini Red peppers, courgettes, onions and aubergine in a spicy tomato sauce.