To Start

Roasted Butternut Squash & Sweet Potato Soup (V)

or

French Onion Soup

Especially with a thick slice of toasted bread loaded with melty Mozzerlla cheese and lots of caramelized onion.

Prawns & Avocado Cocktail

Sliced lettuce & cubes of avocado are topped with prawns in a Marie rose sauce

Goat Cheese & Caramelised Onion Arancini (V)

Savoury Italian dish of rice balls, stuffed with goat cheese & caramelised onions coated in breadcrumbs

Mains

Turkey Paupiette

A turkey fillet with a Cumberland sausage rolled and stuffed with sage and onion & cranberry, stuffing wrapped in streaky bacon

Beef Bourguignon

Slow cooked Beef joint, cheesy mashed potato & winter red cabbage

Salmon & Prawns Pot Pie

Scottish Salmon & north Atlantic prawns cooked

Roasted Butternut squash

stuffed with Mediterranean Vegetables

Desserts

Christmas Pudding

Christmas Puddingserved with brandy sauce or vanilla ice-cream

Apple, Sultana & Cinnamon Strudel

Served with custard

Yule log (Baileys)

Chocolate Roulade, with Irish cream spirits and a hint of vanilla

Chocolate Christmas tree

(Made up of layers cocoa sponge , dark chocolate and white chocolate mousse) served with vanilla ice-cream

Bon Appetit!

Two Course £24.95 | Three Course £29.95

Christmas lunch is available from 12pm to 9pm everyday from 18th November until 23rd December. Advanced booking is required

A £10 non-refundable deposit per guest is payable at the time of booking, this can be paid in our restaurant or over the phone by card.

Christmas Menu