



CHRISTMAS MENU

2 COURSES £18pp

3 COURSES £23pp

SERVED 3RD DEC-23RD INCLUSIVE

STARTERS

SOUP OF THE DAY (GF)

With crusty bread (GF bread available upon request)

CURED SALMON GRAVADLAX (GF DF)

Mixed leaf salad, caper berries and lemon

DUCK CROQUETTES

Slow braised crispy duck leg croquettes with a cranberry sweet chilli dipping sauce

SCALLOPS

King Scallops, black pudding crumb, roast cauliflower puree and green apple

CHICKPEA HUMMUS (V Vv)

Topped with spicy crispy chickpeas, olive oil and served with toasted flatbread

CHICKEN TEMPURA

Fried In our crispy batter with sweet chilli dip

SCOTTISH MUSSELS

Choose from a white wine, garlic and cream sauce OR Nduja napoli. Served with garlic bread

HAM HOCK AND APRICOT TERRINE

Pickled vegetables, mustard mayonnaise, toasted bread

MAINS

TURKEY (GF)

Classic roast turkey breast, fruity sage and sausage stuffing, pancetta sprouts, braised red cabbage, seasonal vegetables and turkey gravy

ROAST BUTTERNUT SQUASH AND WILD MUSHROOM WELLINGTON (V Vv)

Served with roast potatoes, seasonal vegetables, sauteed sprouts and a mushroom red wine gravy

DUO OF BARBARY DUCK

Pan-roast breast, roast new potatoes and beetroot, seasonal vegetables, braised leg croquette and red wine jus (£2 suppl)

PESCE MISTO (GF)

Seabass, king scallops and chorizo. Served with rosemary garlic new potatoes, seasonal vegetables and smokey romesco pepper sauce

POLLO

Pan-fried chicken breast In a creamy wild mushroom and tarragon sauce. With roast new potatoes, seasonal vegetables and your choice of rice or fries.

RIGATONI

Pasta tubes In a crispy pancetta, wild mushroom and sage cream

MARE MONTI

Spaghetti with crispy smoked pancetta and king prawns In a creamy tomato napoli sauce (GF pasta upon request)

ARRABIATA (V Vv)

Penne pasta in a spicy tomato, red onion and pepper sauce (GF pasta upon request)

12" STONEBAKED PIZZA (V)

Hand-stretched and topped with signature pizza sauce and creamy mozzarella

Choose from -

(1) GOATS CHEESE (V)

Creamy goats cheese, red onion, rocket, balsamic reduction

(2) MEAT FEAST

Pepperoni, Italian sausage, pancetta and salami

(3) PORCHETTA

Shredded slow braised pork shoulder, mushrooms, red onion and sage

*GF/V/Vv/DF -

Gluten free/Vegetarian/Vegan/Dairy free

One menu per customer

ADD ANY DESSERT FROM OUR A LA CARTE MENU AS A 3RD COURSE

