

Christmas Menu

Starter

CELERIAC AND HAZELNUT SOUP (V)
Served with fresh bread

HONEY GLAZED PIGS IN BLANKETS With stuffing and cranberry sauce

CHICKEN LIVER AND MADEIRA PATE With toast and onion jam

ANTIPASTO FRATELLI

Cured Italian meats and cheeses, cartamusica and pickled vegetables

ROAST FIG BRUSCHETTA (V)

Toasted bread topped with roast figs, goat's cheese and drizzled with honey

Main Course

ROAST TURKEY

With festive trimmings, seasonal vegetables and gravy

PAN SEARED FILLET OF SEABASS

In a lemon butter sauce served with grilled mushrooms, sprouting broccoli and potato gnocchi

LAMB SPEZZATINO

Lamb stew flavoured with mint and rosemary served with saffron potatoes and seasonal vegetables

BRAISED FEATHERBLADE OF BEEF

Served with roast potatoes, carrot and swede mash and a rich red wine jus

PIZZA NATALE

Topped with tomato, mozzarella, turkey, sage and onion stuffing and pigs in blankets

VEGETABLE AND CHESTNUT STEW (V)

Mixed vegetable and chestnut stew topped with a sage crumb

Dessert

TRADITIONAL CHRISTMAS PUDDING With brandy sauce

PANETTONE BREAD AND BUTTER PUDDING With chocolate chips and vanilla custard

GINGERBREAD CHEESECAKE With cranberries and white chocolate

CHOCOLATE BROWNIE With vanilla ice cream

 12pm - 5pm
 From 5pm

 2 COURSES 15.5
 2 COURSES 19.5

 3 COURSES 19.5
 3 COURSES 24.5

If you have an allergy to any particular ingredient please let us know, however we are unable to guarantee the complete absence of allergens in any of our menu items due to the open nature of our kitchen.