

**Note:- You need to fill the code(id number) of the meal given in front of the meal name.**

### Starter

**Chicken Liver Pate => 11**

with zesty onion chutney and crusty bread on a bed of rocket

**x Special Dietary x => 65**

See note at foot of menu.

**Smoked Salmon => 96**

Smoked Salmon with with Black Pepper, rocket, brown bread olive oil & lemon

**Pesto Pasta Salad (v) => 133**

Pesto Pasta Salad

**Butternut Squash Soup => 162**

Butternut Squash Soup served with crusty bread (v) (gf/Vegan available)

### Main Course

**x Special Dietary x => 66**

For Celiac/Gluten/Dairy Free/Nut free menu selection. Add comment in "special" at foot of pre-order form when placing pre-order or contact us for further info.

**Pan Fried Seabass => 86**

Pan fried Sea Bass marinated with Thyme, Lemon and Olive oil on a bed of warm potato salad served with rich tomato concasse and selection of Vegetables (gf option available)

**Honey and Wholegrain Mustard Roasted Gammon => 165**

Honey and Wholegrain Mustard Roasted Gammon served with pigs in blankets, roast potato, honey drizzled roast parsnips and selection of vegetables

**Chicken Fillet Stuffed with Spinach & Ricotta => 171**

Chicken Fillet Stuffed with Spinach & Ricotta, served with potatoes, chef choice of seasonal vegetables and homemade sauce

**Nut Roast => 174**

served with roast potato, honey drizzled roast parsnips and selection of vegetables (Vegan, GF)

**Turkey Roulade => 175**

Succulent turkey fillet with pork, sage & onion stuffing wrapped in streaky bacon, served with a rich winter sauce, pigs in blanket, roast potatoes, honey-drizzled roasted parsnips and a selection of vegetables

### Dessert

**Christmas pudding => 59**

with brandy sauce

**Special Dietary => 67**

Fruit platter, with strawberries, kiwi, grapes, water melon, pineapple For Celiac/Gluten/Dairy Free/Nut.

**Lemon tarte' => 74**

Fresh citrus tart with cream

## **Chocolate Dessert => 156**

Creamy chocolate mousse filled in butter tartelette with layers of & rich chocolate served with fresh cream and strawberry