

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 cholate served with fresh cream and strawberry