



STARTERS



LENTIL SOUP

Warm soup made with red lentils, vegetables and a hint of cumin, served with sourdough

BEETROOT & CARROT SALAD

Diced beetroot and carrot, on a bed of romaine lettuce, tomato and cucumber

BREADED SQUID

Crispy golden-fried squid rings, served with garlic aioli

HALLOUMI

Grilled honey glazed halloumi cheese, served with a small side salad

FRENCH BRIE

Deep fried brie, garnished with cranberry glaze

LOKKUM BEEF

Mini sliced beef fillet, cooked in garlic butter

ROAST BEEF SIRLOIN

Garlic butter & thyme roasted Sirloin, served with roasted potatoes, yorkshire pudding and roasted vegetables

ROAST CHICKEN LEG

Garlic butter & thyme roasted Chicken leg, served with roasted potatoes, yorkshire pudding and roasted vegetables

VEGETABLE LASAGNE

layers of white pasta filled with a rich tomato sauce & roasted vegetables, covered with a cheese sauce & topped with cheese

MAINS



SALMON

Grilled garlic & lemon marinated salmon fillet, served with roast potatoes and stir fried vegetables

PRAWN CAESAR SALAD

Pan fried king prawns, on a bed of romaine lettuce, croutons, parmesan shavings and drizzled with caesar sauce

CREAMY PESTO CHICKEN

Grilled marinated chicken fillet seasoned with sweet pepper flakes and oregano, on a bed of creamy mash and homemade creamy parmesan & pesto sauce

DESSERTS



ETON MESS CHEESECAKE

CHOCOLATE FONDANT

VEGAN & GLUTEN FREE TORTE CAKE

BANOFFEE PIE

3 COURSE MEAL £39.95





Merry
Christmas