



## 2024 Festive Menu

*Available from 1st-30th December*  
**Pre-Order ONLY—£38.95 Per Person**  
**(A £5 per person deposit required)**

### **Starters**

**King Prawn Cocktail:** (Gf) King Prawns covered in a roasted red pepper & tomato Marie Rose sauce, served on a bed of shredded lettuce, grated carrots, cherry tomatoes, cucumber & lemon garnish.

**Apple Cider & Onion Soup:** (V) (Vg/Gf opt) Fresh homemade soup, served with a warm bread roll & butter.

**Roasted Walnut & Goats Cheese Salad:** (V) (Gf) Mixed leaf salad topped with warm goats cheese, crushed oven roasted walnuts & a balsamic drizzle.

**Seared Sesame Tuna:** Tuna steak served with a sweet soy pickled Asian style slaw, salt & pepper crispy noodles & a teriyaki reduction drizzle.

**Mushroom & Artichoke Filo Basket:** (V) (Vg) (Gf) Mushrooms & artichokes cooked with white wine, chilli & garlic served in an edible filo basket, topped with fresh rocket.

**Beef Short Rib:** (Gf Opt) Slow cooked beef short rib served in a spiced rum & cranberry sauce.

### **Mains**

**Traditional Turkey Dinner:** (Gf opt) Served with parsnips, carrots, sprouts, sage & onion stuffing, mash potato, roast potatoes, pigs in blankets.

**Salmon Princess:** (Gf Opt) Salmon fillet cooked in white wine & cream, with a dash of Napoli sauce topped with prawns. Served with roast potatoes & seasonal vegetables.

**Sweet Peach Fillet:** (Gf Opt) Beef fillet cooked with a sweet peach sauce, topped with roasted peach halves. Served with oven roasted potatoes & seasonal vegetables.

**Christmas Pizza:** (Gf Opt) Our own 14" hand stretched pizza dough loaded with roast turkey, streaky bacon, diced sausage & a cranberry drizzle.

**Moving Mountains Steak:** (V)(Vg) A juicy, succulent blend of plant proteins, formed into a "steak" cut, served with a red wine & mushroom sauce. Served with roasted sweet potatoes & seasonal vegetables.

**Chicken Kiev:** Home-made Kiev stuffed with garlic butter, served with mashed potatoes and roasted seasonal vegetables.

### **Desserts**

**Irish Cream Cheesecake:** Homemade cheesecake mixed with Irish cream liquor served with whipped mint cream.

**Festive Mixed Ice Cream:** (Gf) A mixture of pecan nut & praline, peppermint and chocolate orange ice cream.

**Cider Apple Crumble:** Homemade apple crumble mixed with winter spices and cider, served with custard.

**After Eight Meringue Nest:** Meringue nest dipped in a mint infused dark chocolate served with Chantilly cream.

**Apple Torte:** (Vg) Shortcrust pastry base with apple filling, sprinkled with sugar & cinnamon, decorated with roasted & sliced almonds, served with a vegan pouring cream.

**Chocolate Orange Torte:** (Gf)(Vg) Shortcrust pastry filled with a rich, indulgent dark "chocolate" orange ganache, served with vegan wild berry "ice cream".