



THE CLASSICS

STARTERS

WARM MORTADELLA CROSTINI £9.50

Garlic ciabatta crostini topped with mortadella and smoked cheese

CHEESE SCONE £7.50

Warm homemade cheese scone with chive butter

SMOKED SALMON SALAD £9.50

Smoked salmon topped with pickled ginger, fresh rocket and a shallot and red wine vinaigrette

MAINS

TRADITIONAL ROAST TURKEY £15.50

Succulent roast turkey with roast and creamed potatoes, seasonal vegetables stuffing pigs in blankets and rich turkey gravy

GELSTON LAMB £23.95

3 bone rack of Gelston lamb served pink with Boursin creamed potatoes and baby leeks

PAN SEARED FILLET OF SEABASS £19.95

Pan seared seabass with dauphinoise potatoes, wilted greens and a pea fricassee

BETROOT AND GOATS CHEESE TART TATIN £14.50

Served with parmentier potatoes, seasonal greens and balsamic reduction

BEEF BOURGUIGNON £16.50

Slow cooked beef in a rich bourguignon sauce served with creamed potatoes and roasted root vegetables

LOIN OF PORK STROGANOFF £15.95

Traditional stroganoff sauce made with pork loin served on a bed of baked rice

MUSHROOM STROGANOFF £14.50

Sautéed mushrooms in a classic stroganoff sauce served on a bed of baked rice

PRAWN SPAGHETTI £16.50

King prawns in ragu sauce with a hint of chilli on a bed of spaghetti

OLIVE AND GOATS CHEESE SPAGHETTI £14.50

Garlic marinated black olives in red wine ragu on a bed of spaghetti topped with fresh goats cheese

DESSERTS

CREME BRULEE £7.95

With homemade shortbread

CHOCOLATE TORTE £7.95

With vanilla ice cream and chocolate sauce

STEEPED CHRISTMAS PUDDING £7.95

Christmas pudding with brandy sauce