

Christmas Eve

LUNCH

SERVED 12:00pm - 3:00pm // 2 courses £18 // 3 courses £23

- - STARTERS - -

BREADED BRIE (V)

Panko breadcrumbed Brie with spiced plum chutney

PATÉ

Homemade chicken liver pâté served with toast and sweet onion marmalade

CALAMARI

Chilli & lime marinated calamari served with avocado & rocket salad and garlic mayonnaise

MUSHROOMS ON TOAST (V)

Pan fried garlic field mushrooms on toast

GRAVALAX

Salmon gravadlax with fennel and celeriac salad, honey & mustard dressing

PARSNIP SOUP (V)

Homemade soup served with crusty bread

- - MAIN COURSES - -

FESTIVE PARMO

Chicken parmo, pigs in blankets and stuffing served with chips, salad and cranberry mayo

FESTIVE BURGER

Beefburger topped with melted Brie, pig in blanket, stuffing and cranberry mayo served with fries

PORK BELLY

Roasted pork belly with duchess potato, fine beans and stroganoff sauce

SEAFOOD SPAGHETTI

Salmon, prawns, and haddock with cream cheese, dill, peas and fresh spaghetti

FISH & CHIPS

Cod fillet, beer battered, chips, mushy peas & tartare sauce

TAGIATELLE

Paprika marinated chicken, chorizo, roasted pepper, tomato and fresh tagliatelle

CHICKEN

Roast breast of chicken with cheese & chive mash, sugar snap peas and peppercorn sauce

STEAK & MUSHROOM PIE

Served with creamy mash, carrots, peas and gravy

ROAST TURKEY

Served with all the trimmings

NUT ROAST (V)

Nut roast with roasted root vegetable stack, duchess potato and mushroom gravy

BUTTERNUT SQUASH, SPINACH & BLUE CHEESE PIE (V)

Gourmet vegetarian pie filled with butternut squash, spinach and blue cheese served with peas, tenderstem broccoli and a cream sauce

- - DESSERTS - -

GALAXY CHEESECAKE (V)

LEMON POSSET (V) (GF)

Served with gluten free shortbread

CHRISTMAS PUDDING (V)

Served with brandy sauce

STICKY TOFFEE PUDDING (V)

Served with toffee sauce and vanilla ice cream

CARAMEL & PECAN BROWNIE (V)

Served with vanilla ice cream