



CHRISTMAS MENU

TWO COURSES £30 | THREE COURSES £36

STARTERS

WATERCRESS SOUP, COLCANNON SCOTCH EGG & HORSERADISH

SMOKED HADDOCK RAREBIT PASTRY WITH CLEMENTINE & FENNEL SALAD

MANGO FRIED CHICKEN WITH LENTIL DHAL

MAIN COURSES

ROAST TURKEY BREAST

WITH CRANBERRY & SAGE KIEV, CREAMED SPROUTS WITH PANCETTA, PIG IN BLANKET & GRAVY

CEPE TART

PRESSED CELERIAC & OYSTER MUSHROOM

FILLET OF HAKE

WITH PATATAS BRAVAS & SKEWERED SQUID ON TOMATO TOAST

LAMB STEW

WITH MASH, BEANS & SALSA VERDI

ALL ABOVE SERVED WITH VEGETABLES & POTATOES

DESSERTS

CHERRY & CHOCOLATE BAKED ALASKA

VANILLA BRULEE

WITH POACHED TANGERINES

CHEESE PLATE (+£5)

WITH PEAR WALDORF SALAD & CROSTINI