TITAN RESTAURANT CHRISTMAS MENU

Join us in embracing the joy of Christmas as we present our specially selected 3 course menu for £50 per person. Elevate your holiday celebrations with the warmth of our hospitality, the beauty of our ambiance and the richness of our culinary creations.

STARTERS

Choose from a selection of festive starters that blend seasonal ingredients with culinary expertise.

Each dish is a delightful introduction to the magic of Christmas flavors.

BAKED BRIE & CRANBERRY TART LOCALLY SMOKED SALMON & PRAWN COCKTAIL

SLOW COOKED PORK BELLY

cooked in a maple & bourbon glaze with chipotle & aioli

WINTER SPICED ROAST PARSNIP SOUP

finished with parsnip crisps

MAINS

Our Titans are marinated for 24 hours in our house marinade. All served with salad & hand cut skin on fries.

CLASSIC TITAN

sirloin steak, chorizo & pork with garlic dipping sauce

TORO TITAN

sirloin steak & onions with garlic dipping sauce

PIRI PIRI CHICKEN TITAN

with a sour cream dipping sauce

LIMITED EDITION TURKEY TITAN

with pigs in blankets, roast potatoes, stuffing, vegetables & chef's gravy

ROAST VEGETABLE & MUSHROOM WELLINGTON

with port & caramalised onion gravy, served with potatoes & vegetables

SUPREME OF SALMON

with pan fried vegetables & chive butter sauce

DESSERTS

Conclude your festive feast on a sweet note with our delectable dessert options. From classic treats to innovative creations, our desserts are a harmonious symphony of flavors.

DEANEZZE

with crème anglaise ice cream

SALTED CARAMEL CHEESECAKE

with toffee sauce

MANX FUDGE CRÈME BRÛLÉE

CHRISTMAS PUDDING

with brandy sauce

If you have any allergies or dietary requirements, please speak to a member of staff.