



# Christmas Menu

**Festive TDH Menu – £34 per person**

— Choose from: —

**Starter, Main & Sweet**

*or*

**Glass of Prosecco, Starter & Main**

## APPETISERS

### **Homemade Meatballs**

Baked in chef's tomato ragu with mozzarella cheese, served with chilli garlic toast

### **Salt & Pepper Halloumi (V)**

Tossed with peppers, onions, chilli, garlic, salt & pepper seasoning, served in gem lettuce cups with sweet chilli jam

### **Black Pudding Stack**

Black pudding & bacon fritters set on potato rosti, finished with a cheddar cheese sauce

### **Honey & Thyme Pigs in Blankets**

Roasted sausage wrapped in bacon, glazed with honey and fresh thyme, served with a light mustard crème fraîche

### **Sticky Chicken**

Cooked in a sweet, sticky, chilli coating, served with chef's rice salad

### **Gambas Pil Pil**

King prawns, olive oil, coriander, chillies & garlic, with toasted ciabatta

### **Pate Della Casa**

Homemade chicken liver pate ½ toast bloomer & salad garnish

### **Calamari**

Lightly battered rings of squid, served with tartar sauce

### **Tomato & Parma Ham Bruschetta**

Ciabatta brushed with garlic & olive oil, topped with chopped tomatoes, basil & Parma ham

### **Baked Camembert**

Creamy baked Camembert with toasted ciabatta, rosemary & honey





## MAINS

### **Seabass & King Prawns**

Fillets of seabass set on buttered courgette, green beans, peas & wilted spinach, topped with sautéed garlic king prawns, finished with a white wine & lemon sauce

### **Slow Roasted Lamb**

Slow-roasted lamb shoulder with rich minted lamb jus, fine green beans, braised savoy cabbage, carrot purée & buttered mash

### **Pollo Diane**

Chicken supreme cooked in a classic Diane sauce of cream, brandy, mushrooms, onions & French mustard. Served with sautéed potatoes

### **Fish & Chips**

Fresh haddock fillet in chef's crisp beer batter, served with chips & mushy peas

### **Duck Inverno (£2.50 Extra)**

Prime duck breast with pasnip purée, parmentier potatoes, roasted courgette & carrot, finished with a redcurrant reduction

### **King Prawn & Chorizo Pasta**

Linguini with king prawns, cherry tomatoes, red onion, lemon, fresh basil, chilli, olive oil, garlic & balsamic syrup

### **Sirloin Steak**

8oz sirloin steak with fries, vine cherry tomatoes, sautéed mushrooms & onions

### **Chicken & Chorizo Fajitas / Vegetable & Halloumi Fajitas (V)**

Cajun-spiced chicken with sautéed chorizo or Cajun-spiced vegetables with halloumi, peppers and onions, served on a sizzling skillet. Accompanied by warm flour tortillas, cheese, guacamole, sour cream & salsa

### **Salmon (£2.50 Extra)**

Pan-roasted salmon fillet on basil pesto crushed potatoes with sautéed asparagus spears, finished with a creamy white wine & dill sauce

### **Arrosto Peppers (V)**

Roasted red peppers filled with courgette, onion, garlic, green beans, broccoli & mixed beans tossed in a basil-infused tomato sauce, baked with melted cheese. Served with spiced savoury rice

### **Pollo Ripieni**

Tender chicken breast stuffed with soft cheese & mixed herbs, wrapped in Parma ham, Served with dauphinoise potatoes & tender stem broccoli, finished with a smooth mustard sauce