

STARTER

Curried Squash and Lentil Soup

Served with bread

Wild Boar Pate

Served with bread and blackcurrant jam

Mix Vegetarian Meze Platter

Hummus, crushed aubergine, marinated olives, ezme salsa, grilled hallomi with toasted pitta

Fried Goat Cheese In A Panko Bread Crumb

Served with grilled asparagus, nut free pesto and mustard dressing

Smoked Salmon Blinis

Creme Fresh and chives served with watercress

MAIN COURSE

Char Grilled Prime Sirloin Steak

Served with mix leaves, chips and peppercorn sauce

Roasted Stuffed Aubergine

Filled with spinach, mixed bell peppers, onions and mushrooms topped with tomato&garlic sauce served with rice

Roasted Turkey Breast with Sage Onion Stuffing

Served with sausages in blankets, sauteed potatoes and homemade gravy

Pan Fried Halibut Steak

Served with vegetables and wild mushroom sauce

Slow Cooked Lamb Shank

Served with rosemary, honey, gravy sauce and mashed potato

Chicken Breast

Parma_ham wrapped chicken breast stuffed with spinach and ricotta cheese topped with wild mushroom sauce served with lyonnaise sauteed potatoes

DESSERT

Cheesecake
Christmas Pudding
Creme Brulee
Lemon Sorbet
Chocolate Fudge Cake





