



# CHRISTMAS SALE

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## DINNER MENU

26TH, 28TH, 29TH & 30TH DECEMBER

When dining on a package or promotion supplements apply on dishes indicated by 

**2 COURSES**  
AND A £5 BET\*

**£22**

**3 COURSES**  
AND A £5 BET\*

**£25**

### STARTERS

#### ROASTED WINTER ROOT VEGETABLE SOUP

SERVED WITH WARM BAKED BREAD RGF VG

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#### NAPOLEONS CLASSIC PRAWN COCKTAIL

BLOODY MARY MAYONNAISE, BUTTERED WHOLEMEAL BLOOMER RGF

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#### WILD MUSHROOM ARANCINI

WHIPPED GOATS CHEESE, BLACK GARLIC EMULSION, PICKLED SHALLOTS V

### MAINS

#### CHARGRILLED 8OZ SIRLOIN STEAK

TRIPLE CUT CHIPS, GRILLED TOMATO,  
FLAT CAP MUSHROOM AND ONION RINGS RGF

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#### ROASTED CHICKEN SUPREME

SAUSAGE AND HERB STUFFING, CAULIFLOWER PUREE,  
FONDANT POTATO, MISO ROASTED BRUSSEL SPROUTS,  
MINI YORKSHIRE PUDDING, PAN JUICES RGF

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#### ESCALOPE OF SALMON

LEMON AND DILL CREAMED GNOCCHI WITH SMOKED SALMON,  
BABY ONIONS, PEAS AND CRISPY LEEKS

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#### “GREEK STYLE” BAKED AUBERGINE

ED LENTIL, TOMATO AND OLIVE RAGU, BECHAMEL SAUCE, CRUMBLLED  
FETA, LEMON AND OREGANO ROASTED POTATOES V

All mains served with a selection of vegetables

### DESSERTS

#### STICKY TOFFEE PUDDING

HONEYCOMB ICE CREAM, TOFFEE SAUCE V

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#### A SELECTION OF ICE CREAMS

SUGAR CONE, RASPBERRY SAUCE, TOASTED NUTS, SPRINKLES V RGF

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#### A SELECTION OF CHEESE

ONION CHUTNEY, CRACKERS, CELERY, GRAPES RGF  (Add a glass of Port for £2)