

Christmas Day Lunch 2020

Teriyaki Pork Belly & King Prawns Slow roasted marinated pork belly & king prawns with Teriyaki sauce

Chicken Liver Pate Served with red onion marmalade and toast

Pan fried Scallops served in a shell with mushroom & bacon sauce

Deep Fried Brie (V) with a redcurrant jelly dip & dressed micro herbs

Smoked Salmon with avocado mousse, charred baby fennel and micro salad

Mediterranean Mezze Plate (V) Spiced hummus with coriander, tzatziki, marinated olives and sundried tomatoes served with homemade flat bread **(vegan)**

Leek and potato Soup (V)

Virgin Mary Tomato juice, Worcester sauce, lemon and cracked black pepper

Lemon sorbet

Turkey breast steak accompanied with chipolata sausage wrapped in bacon, savoury stuffing, red wine gravy, cranberry sauce, roast potatoes and seasonal vegetables

Roast Beef with Yorkshire pudding, roasted potatoes, seasonal vegetables & red wine gravy

Vegetarian Roast "Turkey" (V) made with Quorn, roasted potatoes, vegetarian gravy and seasonal vegetables

Ribeye Steak sautéed mushrooms, grilled tomato and triple cooked chips

Fillet of Hake with lobster sauce served with confit potatoes and vegetables

Seafood Espetada Grilled salmon chunks, king prawns and scallops on a skewer with new potatoes and seasonal vegetables

Vegetable Bunny Chow (V) Chick peas, spinach & mixed vegetables in a tasty curry sauce served inside a homemade bread pot

Chilli Minced Quorn (V) Vegetarian chilli made of minced Quorn with chilli, tomato and bean mix

Choose from Chef's home made Desserts

£79.00 per adult & £38.00 per child + 10% service charge

Menu may be subject to change