CHRISTMAS SET MENU

2 Course - £25.95 | 3 Course - £31.95

STARTERS

Lamb Kofta

Seasoned lamb kofta served with fresh flat bread with tzatziki & pomegranate

Brie Dippers (V)

Breaded hot gooey brie cheese wedges with cranberry sauce for dipping

Honey BBQ Bites

Southern fried buttermilk chicken or fried crispy breaded Cauliflower florets coated in our sticky honey BBQ sauce & sesame seeds

Hummus (v)

Served with roasted chickpeas, warm flatbread, olive oil & paprika dust

MAINS

Festive Burger

Beef Patty, Southern fried buttermilk chicken breast, stuffing patty, melted cheddar and cranberry sauce.

Topped with a gooey brie dipper, with a side of gravy for dipping. Served on a brioche bun with skin-on fries

Pesto Salmon

Baked Salmon fillet on a bed of whipped feta, crispy potato wedges, roasted red peppers, cherry tomatoes & chive

Hanging Chicken Skewer

Mildly spiced marinated chicken breast, peppers, red onion, tomato & lemon. Hung over skin-on fries, coriander house slaw & a pouring pot of melted garlic butter

(Vegetarian option available)

Mushroom Gnocchi (v)

Potato Gnocchi pasta, with roasted portobello mushrooms, sun blushed tomatoes, wilted spinach bound in a garlic cream sauce, finished with a parmesan crumb

DESSERTS

Ferrero Rocher Baked Cheesecake

Rich and creamy New York style soft baked cheesecake smothered in a white chocolate & Hazelnut ganache, topped with mixed nuts, chocolate curls and a Ferrero Rocher

Cappuccino Profiteroles

Choux pastry filled with fresh cream, topped with a rich mocha glaze drizzled with white chocolate and finished with white chocolate curls

Fruit Sundae

Vanilla ice cream, raspberries and strawberries, bound in a sweet strawberry coulis and topped with whipped cream

