

# Christmas

## TABLE D'HOTE MENU

SERVED EVERY TUES & WED FROM 5.30PM  
THUR / FRI / SAT FROM 5.30PM - 6.30PM

**2 courses**                    **£16**  
**3 courses**                    **£20**

### TO START

- Slow roasted tomato soup, fresh bread
- Black pudding & cheddar cheese fritter, chorizo aioli, apple
- Caramelised red onion & brie fondue, balsamic, chestnut jam, toasted focaccia
- Home-made paté, orange chutney, warm toast
- Panko coated haddock, Thai salsa, curry oil
- Caramelised confit duck & plum fritters, spiced hoi sin dipping sauce
- Roasted gnocchi, sun blushed tomato dressing, crumbled feta, basil
- Pan-fried king prawns in garlic & basil butter, focaccia, tomato gel, balsamic (£3 sup)

### MAIN COURSE

- Traditional roast turkey, with all the festive trimmings and sage gravy
- Pan-fried chicken breast, rosemary potato, broccoli purée, candied carrot, chicken jus
- Fillet of Salmon brushed with Thai curry paste, sticky rice, pak choi
- Sirloin of beef, roasted tomato, hand cut chips, peppercorn sauce (£4 sup)
- Beef fillet, hand cut chips, roast tomato, garlic mushroom sauce (£6 sup)
- Rump of lamb & panko lamb shoulder, pressed potatoes, minted mushy peas, redcurrant glaze (£3 sup)
- Slow braised pork belly, glazed apple, roasted potatoes, celeriac, apricot & tarragon sauce
- Fillet of bass on leek, potato & parmesan risotto, prawn butter
- Roast root vegetable and chickpeas, with tomato & chilli rarebit, mini jacket potatoes

### LIGHT NIBBLES & BREADS

Warm focaccia, olive oil, balsamic	3.5
Toasted focaccia, baked brie, onion chutney	4
Marinated mixed olives	3
Garlic bread with cheese / tomato	3.5
	4
Crostini, fresh mozzarella, chillies & lemon vinaigrette	3.5

## DECEMBER at a glance

Sunday & Monday - closed

**Tuesday & Wednesday Nights**  
from 5.30pm

**Christmas Table D'Hote Menu**

**Every Thursday, Friday & Saturday**  
Early sitting 5.30pm - 6.30pm

**Christmas Table D'Hote Menu**  
Table must be vacated after 2 hours

7.30pm onwards

**Christmas Party Nights**

**3 Course meal with live entertainment**

Fri	30th	Richie Elwood	£35.00
Sat	1st	Norman Anthony	£35.00
Fri	7th	VJK	£35.00
Sat	8th	Carlo Sax	£35.00
Thu	13th	Warren Michaels	£30.00
Fri	14th	Nathan Moore	£37.50
Sat	15th	Bradley Johnson	£37.50
Thu	20th	Steve Bayliss	£45.00
Fri	21st	Steve Bayliss	£45.00
Sat	22nd	Steve Charles	£40.00

£20 deposit per person paid on reservation to secure table.  
All pre-orders must be completed and balance paid by  
20th November on all Party Nights.

### DESSERT

- Christmas sticky toffee pudding, brandy sauce or ice cream
- Salted caramel ice cream, glazed apples, cinnamon crumble
- Chocolate brullée, mint choc chip ice cream
- Vanilla cheesecake, blackberry gel, mulled wine sauce

