**Christmas Menu 2019**

Three Courses @ £32 per person

**STARTERS**

***RED LENTIL AND MIXED VEGETABLE SOUP***

Served with toasted homemade bread

***Saute KING PRAWNS***

Served with garlic, butter and white wine sauce

***PORTOBELLO MUSHROOMS***

Topped with halloumi cheese and crispy smoked bacon

**HALF OF AVOCADO**

Topped with White Crab Meat Cocktail and whole crevette

**MAINS**

***FILLET OF FRESH SALMON***

Served with baby prawns, cherry tomatoes and butter garlic sauce

***GRESSINGHAM DUCK BREAST COOKED MEDIUM RARE***

Served with mixed berries and balsamic vinegar sauce

***SCALLOPS OF TURKEY***

Served with wild mushrooms and leeks in cream and Dijon mustard sauce

***RIBEYE STEAK***

Served with shallots, mushrooms and peppercorn sauce

***TORTELLINI STUFFED WITH RICCOTTA CHEEESE***

Served with spinach and fresh tomato sauce

**DESSERTS**

***CHEESECAKE MONTEROSA***

Mascarpone & sweet ricotta with layers of delicate sponge & topped with wild strawberries set in a strawberry coulis

***PANNA COTTA***

Traditional Italian dessert made with fresh cream and vanilla

***PROFITEROLES BIANCO***

Soft choux pastries filled with chocolate, covered with a gentle vanilla cream

***FLUTE AL LIMONCIELLO***

Fresh Lemon Ice cream with swirls of lemon liqueur sauce

**The price includes three courses and tea or coffee**.

All main courses are served with selection of vegetables & potatoes, alternatively mixed salad.

For parties of six persons or more service charge of 10% will be added to your overall bill.

For parties larger than 6 people a deposit of £10 per person is required at the point of making the reservation

(Please note; deposits are non-refundable if cancelling less than 48 hours before the booking).

Pre-order no later than one week prior to your party is necessary.