**Christmas Menu 2021**

Three Courses at £37 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

**BRESAOLA**

Cured beef dressed with olive oil & flakes of fresh parmesan cheese

**HALF OF AVOCADO**

Topped with Baby Prawns & Home Made Mary Rose Sauce, Presented on a Bed of Mixed Leaves

**MAINS**

**FILLET *OF FRESH SALMON***

Served with baby prawns, shallot onion in rosata sauce

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

Served with mixed berries and port wine sauce

**SCALLOPS *OF TURKEY***

Served with wild mushrooms, cream and fresh tarragon sauce

**RIBEYE *STEAK***

Served with beech mushrooms and peppercorn sauce

***RAVIOLI* STUFFED *WITH PORCINI MUSHROOMS***

With baby spinach& fresh tomato sauce

**DESSERTS**

**CHEESECAKE *MONTEROSA***

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

**PROFITEROLES *BIANCO***

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

**FLUTE AL LIMONCELLO**

Fresh Lemon Ice cream with swirls of lemon liqueur sauce

**The price includes three courses**

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.