

EARLY EVENING CHRISTMAS TABLE D'HOTE MENU.

AVAILABLE TUESDAY - THURSDAY

5.30-7.15pm.

First Course.

Black pudding, chorizo sausage and chicken salad sat on toast crouton served with caramelised onion compote.

Duck, prawn and leek cocktail served with hoi sin scented leaves.
(Supplement of £1.95).

Tempura battered calamari rings on a nest of Chinese vegetable salad.

Grilled goats cheese served with a thyme scented cherry tomato salad.

Soup of the moment.

Chicken liver pate served with baked toast and tomato chutney.

Main Course.

Sea Bass fillet dressed onto a roast vegetable salad with mashed potato and watercress vinaigrette.

Fish Dish of the moment.
(Supplement may apply).

Chicken breast sat on noodle salad scented with hoi sin sauce finished with chilli onion fritter.

Oven baked stuffed red pepper filled with a fused goats cheese and vegetable risotto finished with a sun-blushed tomato cream sauce.

Lamb shank on mashed potato with fine beans, onion rings and garlic and garden herb red wine jus.
(Supplement of £2.95).

Main courses are served as stated any additional vegetables or potatoes are available as a side order overleaf.

Dessert.

Classic crème brulee served with forest fruit cream.

Christmas pudding cheesecake served with brandy scented sweetened cream.

Dessert of the moment.
(Supplement may apply).

Duo of ice cream.
(VANILLA, CHOCOLATE, TOFFEE, STRAWBERRY, MINT CHOC CHIP AND HONEYCOMBE).

TWO COURSE £12.95.

THREE COURSE £15.95.

Please note that a discretionary service charge of 10% will be added to parties of six and over.