

# New Season Christmas Menu

## Starters

**Gambas Pil Pil** - Sizzling prawns in fresh chilli, garlic and olive oil served with toasted ciabatta

**Swiss cheese Fondue** - served with a selection of breadsticks and vegetables (V)

**Albondigos** - Spanish meatballs in hot salsa sauce topped with melted cheese

**Fresh Crab cake** - served with salsa, aioli and sweet chilli dip

**Mixed Mezze** - Hummous, patata brava and baba ganoush (chargrilled auberginbe dip) served with warm pitta (V)

## Mains

**Fillet of Beef Stroganoff** - Fillet strips sauteed with mushrooms, sweet peppers and roasted shallots, served with aromatic rice

**Chicken breast** cooked in a creamy mustard and brandy sauce served with roasted asparagus and roast potatoes

**Lamb Shank de Paris** - French style roasted lamb shank served in a minty red wine gravy with assorted vegetables and roast potatoes

**Wild Mushroom and Chestnut Filo Parcel** - with garlic butter and pesto dressing (V)

**Fillet of Seabass** - served with roasted Mediterranean vegetables and roast potatoes

## Home-made Desserts

**Sticky Toffee Pudding** served with pouring cream

**Hot Belgian Sponge cake** served with cream

**Classic Italian Tiramisu**

**Christmas Pudding Pannetone** served with brandy cream

**Meringue Basket** filled with freshly whipped cream and seasonal berries

**Liqueur Coffee**

Christmas Menu starts on Monday 7th December

3 Course Lunch £15.95 - 3 Course Dinner £24.95.

Please note that there will be a 10% service charge for parties of 8 or more.

All parties of 8 or more will need to provide us with a pre-order at least 2 days prior to their booking.

£5 deposit per head required to secure booking.