

CHRISTMAS FAYRE MENU

Tuesday to Thursday 2 courses 27.00

Friday to Saturday 2 courses 32.00

LIVE ENTERTAINMENT EVERY WEEKEND

STARTERS

Portuguese sardines

grilled sardines, paprika & balsamic reduction, parsley, lemon

Panko breaded brie

fried breaded brie, cranberry sauce, julienne cucumber

Spanish grilled chicken

chilli & garlic marinated grilled chicken with Sriracha mayonnaise

French soup

leek and potato with garlic croutons

Italian mushrooms

Portobello mushrooms baked with soft cheese

MAINS

All mains are served with potatoes

Roast turkey

with all the trimmings

Slow cooked belly of pork

with herb mash, fine beans & cinnamon
gravy

Sticky lamb

sticky spiced slow cooked lamb shank,
toasted almonds & apricots

Swedish meat balls

with mashed potatoes, creamy gravy

Italian sea bass

fillet of sea bass, lemon & parsley cream
butter

Irish kale (v)

wild mushrooms, sweet potato mash,
kale & garlic olive oil

SIDES

Brussel Sprouts 4.50

Beans or Broccoli or Spinach (v/vg)
4.50

Onion Rings or Mac & Cheese 4.50

**Rocket & Parmesan / Tomato & Red
Onion / House Mix Salad** 5.00

DESSERTS 6.00

Cinnamon apple pie with custard

Cheesecake with berry compote

Chocolate brownie with vanilla ice cream

Lemon sorbet

(v) vegetarian (ve) vegan

£20 per person deposit required to secure your booking.

Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu.

A discretionary optional service charge of 10% will be added to your bill.