

# Christmas Day Menu

5 courses £109

Kids under 12 £70 | Kids under 2 Free

## ~ CHOOSE YOUR BRUSCHETTA TO START ~

Melty Cheese, Beef chunks and fried Onions on  
toasted Ciabatta Bread

OR

Melty Cheese, Prawns and Herbs toasted  
Ciabatta Bread

OR

(Vegetarians) Goat Cheese, Avocado and Garlic  
Herb cream on toasted Ciabatta Bread  
(Vegans can opt for Vegan Cheese)

## ~ ANTIPASTI ~

(Vegetarian) Tricolore: Vine Tomato, Avocado,  
Mozzarella with hints of Basil and Pesto

OR

Seafood Cocktail: Salad, Lobster and Crab Marie  
sauce, Baby Prawns and smoked Salmon

OR

Garlic grilled Chicken skewers topped with a  
Mushroom creamy sauce

OR

(Vegan) Homemade Chickpea Hummus, Vegan  
Cheese, Red-Pepper and Beans dip

## ~ PALATE CLEANSER ~

Champagne and Lemon Sorbet





~ MAIN COURSES ~

*Roast Dinner*

Turkey, Sirloin of Beef or Roasted Pork Belly all served with Roast Potatoes, Roast Vegetables Greens, Gravy, Pigs In Blankets, Stuffing, black Pudding and Yorkshire Pudding

*Vegan Roast*

Chickpeas, Cauliflower, Roasted Peppers rolled on a Filo Pastry and roasted. Served as a Roast Dinner with Roast Potatoes, Roast Vegetables, Greens and Vegetable Sausages

*Pan Served Sea Bass and Prawns*

Pan Seared Sea Bass served with Asparagus, baby Spinach, Dauphinois Potatoes and a side of baby Prawns cooked with a creamy White Wine, and Seafood sauce

~ DESSERTS ~

**Christmas Pudding**

A Traditional British Dessert dressed with a warm Brandy sauce

**Chocolate Fondant**

A soft, Dark Chocolate cake with warm Chocolate inside served with Vanilla Ice Cream

**Cheeseboard**

An Italian platter served with Cheese, Biscuits and Chutney

**Vegan Cheesecake**

Vegan Vanilla Cheesecake served with Vegan Ice Cream