



CHRISTMAS DINNER



STARTERS

Home made minestrone soup served with warm focaccia bread

Coppa of smoked halibut filled with crayfish and blue crab meat,
served with a lemon and oil dressing

Parma ham, Bresaola, sun blushed tomatoes, rocket leaves,
served with chive infused crème fraiche

Arborio rice risotto with pumpkin, goat's cheese and roasted flaked almonds,
topped with grated Parmesan cheese

MAINS

Parcel of turkey wrapped with Pancetta, filled with an orange & cranberry stuffing,
served in a Barolo wine jus

Pan fried fillets of sea bass with wilted spinach,
served in a white wine and lemon cream sauce

Braised shank of Cornish lamb, with red cabbage & sultana's,
served in a red wine and rosemary sauce

Open ravioli with a selection of wild mushrooms, plum tomatoes,
served with a cream of sage sauce and grated Parmesan cheese

(ALL MAINS ARE SERVED WITH SEASONAL VEGETABLES AND NEW POTATOES)

DESSERTS

Traditional Christmas pudding served with a warm brandy cream sauce

Warm chocolate fondant served with vanilla ice cream,
garnished with fresh raspberries

A selection of exotic fruits served in a brandy snap basket
with mango and passion fruit sorbet

Orange and lemon posset served with quenelle of
Grand Marnier flavoured mascarpone

Selection of Italian cheeses served with quince jelly,
celery, grapes and savoury biscuits

COFFEE

3 courses £29.95

A 10% discretionary service charge will be added to the bill
This menu is valid from 1st Dec until 24th Dec and from 5 pm til 11pm