



PREMIUM FESTIVE MENU

Starters

- Oak Smoked Salmon (GF)
with baby caper, dressed leaf & lemon dressing
- Deep Fried Brie (V)
with blackcurrant jam & brioche
- Prawn Cocktail (GF)
- Garlic Mushrooms (GF on request) (V/VE)
with spring onion, salad & bread
- Pumkin & Cumin Soup (V/GF)
served with bread
- Pate
with onion chutney & toast
- Devilled Whitebait
with tobasco sauce

Main Course

- Roast Turkey Breast (GF on request)
with sage stuffing, festive veg & roast potatoes
- Rump of Lamb (GF)
with mash, green beans & red currant jus
- 10oz Ribeye Steak (GF on request) (+£5 supplement)
with tomato, tobacco onions & pepper sauce
- Grilled Salmon Fillet (GF)
with asparagus & hollandaise sauce
- Nut Roast (V/VE)
with festive veg, roast potatoes & veg jus
- Posh Fish & Chips
- Chicken Stuffed with Brie
served with a rich cranberry sauce
- Slow Roast Belly Pork
served with apple & cinamon chutney & sage gravy
- Duck Breast
served with red cabbage and port & orange jus
- Breast of Chicken
served with a creamy peppercorn sauce, blue cheese sauce or garlic & mushroom sauce
- Seabass Fillet
served with samphire and caper butter
- 10 oz Fillet Steak (+£8.00 supplement)
with a choice of creamy peppercorn sauce, blue cheese sauce or garlic & mushroom sauce

Dessert

- Orange Crème Brûlée
served with shortbread
- Sherry Trifle
- Christmas Pudding
served with a brandy cream
- Chocolate Cake
served with cream
- Lemon Roulade (GF)
- Bailey Irish Creme Cheesecake

AVAILABLE
MONDAY-SATURDAY
EVENINGS FROM 5PM
FROM 20TH NOVEMBER

Cozy Vibes

2 courses £40.95

3 Courses £44.95 per person