



CHRISTMAS DINNER 2024

STARTER

Stuffed Mushrooms

Succulent mushrooms filled with couscous, topped with Parmesan or crunchy breadcrumbs for a delightful vegan option.

Pumpkin Soup

Creamy, rich pumpkin soup served with freshly baked sourdough bread.

Liver Pâté

Smooth and savoury liver pâté paired perfectly with toasted sourdough.

Garlic & Chilli Prawns

Juicy prawns sautéed with garlic and chilli, served on a fresh bed of rocket.

MAIN COURSE

Traditional Roast Turkey

Roast turkey served with all the classic trimmings, including chestnut stuffing, seasonal vegetables, and rich turkey drippings.

Spiced Kleftiko

Tender lamb slow-cooked to perfection, accompanied by cherry sauce, potatoes, carrots, and Brussels sprouts.

Sea Bass

Delicate and flaky sea bass served with a side of rice.

Vegetable Pie V

Hearty vegetable pie paired with creamy mashed potatoes and seasonal veg.

Mussels

Fresh mussels simmered in a rich red wine sauce.





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SIDES

Halloumi Bites

Crispy on the outside, gooey on the inside and topped with warm honey

Pigs in Blankets

Choose from the classic or a vegan option!

Cauliflower Cheese

Comforting and creamy, with a golden cheese crust.

DESSERT

Christmas Pudding

Traditional Christmas delight, rich and fruity, drizzled in a brandy cream

Orange Cake

Zesty orange cake topped with spiced syrup, perfect for the season.

Eton Mess

A delightful mix of berries, meringue, and cream.

Chocolate Cake V

Decadent, moist chocolate cake.

