

## **Christmas Set Menu**

## STARTERS Sharing Platter

Antipasto Mare e Monti

Salame, Prosciutto di Parma, Mortadella,
Garlic and chilli king prawns, Dill cured salmon, Buffalo mozzarella,
Chargrilled vegetables with Pesto & tomato basil bruschetta
(vegetarian platter available on request)

## **MAINS**

Roast Norfolk bronze turkey, sage and apricot stuffing, pigs in blankets and cranberry sauce served with roasted potatoes & seasonal vegetables

**Chargrilled beef ribeye** accompanied with a green peppercorn sauce, roasted potatoes, tomato & onion salad

Roast belly of pork with brussel sprouts, pancetta, chestnuts & white wine sauce

**Fillet of salmon** in a white wine, cream & dill sauce served with savoy cabbage, baby new potatoes & seasonal vegetables

King prawn linguine with mussels, garlic, cherry tomato & chilli

Spinach and ricotta cannelloni, tomato salsa & parmesan (V)

## **DESSERTS**

Praline semifreddo, caramel sauce & crystallized pistachios (N)

Classic homemade tiramisu with layers of sponge, coffee liqueur & zabaglione cream

Panettone bread and butter pudding & cinnamon ice-cream

Vanilla panna cotta, poached mandarins & oatmeal crumble

Mince pies ice cream with candied cranberries & cantuccini

Lunch 3 courses £24.50 pp

Dinner 3 courses £29.00 pp

Entertainment Evenings 3 courses £34.50 pp

**Entertainment Evenings: Singer or DJ** 

November Thursday 29<sup>th</sup>, December Thursday 6<sup>th</sup>, December Thursday 13<sup>th</sup>, December Thursday 20<sup>th</sup>, December Saturday 22<sup>nd</sup>, December Monday 31<sup>st</sup>

Please inform your server of any known allergies or intolerances (V) denotes suitable for vegetarians (N) contains nuts, gluten/dairy free and vegan options available on request

A discretionary 12.5 % service charge will be added to your bill