

Christmas

DAY MENU

Starters

BROCCOLI CREAM SOUP

Velvety broccoli cream soup, warm and comforting – a festive start to your meal.

KEFTEDES

Greek-style beef meatballs in a rich tomato sauce with melted mozzarella.

CRISPY FETA PARCELS

Crispy filo parcels filled with feta cheese and spinach, golden and comforting.

CHICKEN LIVER PÂTÉ

Smooth chicken liver pâté, served with toasted bread and caramelised onion chutney.

PRAWN COCKTAIL

Classic prawn cocktail served with crisp lettuce and Marie Rose sauce.

MINI BRIE CRANBERRY PARCELS

Crispy filo parcels filled with brie cheese and cranberry compote.

Desserts

CHRISTMAS PUDDING

Traditional Christmas pudding served warm with brandy sauce.

TRUFFLE CHOCOLATE CAKE

Rich dark chocolate cake layered with truffle ganache, served with vanilla ice cream.

PISTACHIO CHEESECAKE

Creamy pistachio cheesecake with a buttery biscuit base.

STICKY TOFFEE PUDDING

Rich, warm sponge drenched in toffee sauce, served with vanilla ice cream.

Mains

28-DAY DRY-AGED ROAST BEEF

Served with roast potatoes, Yorkshire pudding, cauliflower cheese, honey roast parsnips, buttered greens, carrot & swede mash, and rich gravy.

ROAST TURKEY

Traditional roast turkey served with roast potatoes, Yorkshire pudding, cauliflower cheese, honey roast parsnips, buttered greens, carrot & swede mash, and rich gravy.

LAMB CHOPS

Tender lamb chops served with roast potatoes, seasonal vegetables and rich gravy.

SALMON

Pan-seared salmon served with sautéed potatoes, seasonal greens and a light lemon butter sauce.

VEGETARIAN MOUSSAKA

Layers of aubergine, courgette and potato baked in a rich tomato sauce with béchamel.

VEGAN WELLINGTON

A golden pastry parcel filled with roasted vegetables and mushroom duxelles, served with seasonal vegetables and vegan gravy.

Adults **£99.95**

Kids **£39.95**

£20 deposit per guest. Pre-order required. Subject to availability. Please inform us of any allergies or dietary requirements when placing your order.