

Minimum  
2 Covers

## Starter Platter

Crispy Turkey and Cranberry Potato Skins,  
strips of Coconut and Biscuit coated Chicken Breast,  
Traditional 'Pigs in Blankets', Hickory Smoked  
BBQ Chicken Wings, Onion Rings

With a selection of sauces on the side  
Blue Cheese, Honey Mustard and Sour Cream

## Homemade Sweets

A rich 'Havanna 7 Rum' Chocolate Mousse  
Topped with crumbled Triple Chocolate Biscuits and  
complimented with crushed Pistachios and  
a dusting of Icing Sugar

Light and Creamy Crème Brûlée  
Finished with a lightly flamed layer of  
Caramelised Sugar

A Chocolate Digestive Biscuit base Banoffee Pie  
Layered with thick rich Caramel with a twist of Sea  
Salt, fresh Bananas, lightly whipped Double Cream  
and topped with Chocolate Swirls

\*Available Fri, Sat & Sun  
29th Nov - 22nd Dec

Exclusive Private Hire also  
available throughout the  
Festive Season

Three Course Festive  
Set Menu £34.95 (pre order only)  
(Vegan option available on request)

## Mains

### Braised Lamb Shank

Served with Sweet Potato Mash, Roasted Root  
Vegetables and a rich and flavorful Rosemary Jus

### Melted Brie and Prosciutto Ham

oozing out of a tender Roasted Chicken Breast  
Served over Roasted Potatoes, fine Green Beans, Sizzled  
Spinach and a creamy Mushroom Sauce,  
sprinkled with Toasted Almonds

### Our very own Prime Beef Burger

Perfectly chargrilled and topped with Pancetta and  
melted Stilton, served in a Rosemary Bun with a  
Cranberry Relish and French Fries

### Tender Beef Bourguignon

Slow cooked with Bacon, Onions, Mushrooms and Carrots  
in a rich Red Wine Gravy accompanied by subtly crisped  
and deliciously creamy Duchess Potatoes, with Roasted  
Root Vegetables

### Fresh local Mussels

Cooked in a smooth Red Thai Sauce with seasonal Peppers  
and Shallots served with Ciabatta Garlic Bread

### Perfectly Roasted Fillet of Sea Bream

Served in a creamy White Wine Sauce accompanied  
with velvety Mashed Potatoes, fresh Asparagus Spears and  
Pak Choi, pan-fried in Butter

### Baked Layers of Aubergine

Served in our luscious Marinara Tomato Sauce,  
Basil, Extra Virgin Olive Oil and topped with  
melted Mozzarella

Any 12inch Neapolitan woodfired Pizza of your choice  
(build your own)