



PRAWN COCKTAIL ~ Marie rose Sauce

CHICKEN TERIYAKI ~ Served with Radish and Mixed Salad Leaves

HOME MADE LAMB MEATBALLS ~ In Rich Tomato Sauce & Focaccia

**RED PEPPER, TOMATO AND BASIL SOUP** ~ Served with Garlic Croutons

PUFF PASTRY TART Caramelised Onion, Goat Cheese & Pine Nut with Balsamic Dressing

## Main Course

BAKED SALMON CRUSTED WITH BASIL ~ New potatoes, Beans with Tarragon Creame Sauce

CHICKEN BREAST ~ Stuffed with Spinach & Ricotta, Mash and Green Beans, Red Wine Jus

RUMP OF LAMB ~ Served with Mini Roast Potatoes, Green Beans & Red Wine Jus

SPINACH & RICOTTA CANNELLONI ~ Served with Mixed Salad Leaves



**LEMON PANNACOTTA** ~ Mixed Berry Compote

FRESH FRUIT SALAD ~ Served with Vanilla Ice cream

CHRISTMAS PUDDING ~ Served with Warm Brandy Sauce

STICKY TOFFEE PUDDING ~ Toffee Sauce & Vanilla Ice cream

**SELECTION OF ICE-CREAMS & SORBETS** 

3 Course £43.00/ person 2 Course £36.00/ person Kids Menu £22.00/ Kid

Available 01.00pm- 07.00pm

