



Christmas Menu 2018

Seafood Soup

*Poached seafood with aromatic herbs, tomatoes, peppers,
served with rustic bread*

Duck & Orange pâté

Served with rustic bread and onion marmalade

King Prawn & Avocado

Served with Crème Fraiche and lime dressing with a watercress garnish

Roasted Asparagus

With Parma ham and blue cheese

Stuffed Portobello Mushroom

with mediterranean vegetables, melted mozzarella and chef's special tomato sauce



Traditional Roast Turkey

served with all the trimmings

Sirloin Steak

*With sauté potatoes, grilled cherry tomatoes & green beans,
a choice of red wine or peppercorn sauce*

Roast Salmon

with roasted sweet potatoes, asparagus and salsa verde

Fillet Mignon (£8 supplement)

*With sauté potatoes, grilled cherry tomatoes & green beans,
a choice of red wine or peppercorn sauce*

Lamb Shank

With roast potatoes and seasonal vegetables

Paella Verdures

Vegetarian paella cooked with seasonal vegetables



Desserts

Strawberry Trifle

Chocolate Gateaux served with vanilla ice-cream

Christmas pudding served with brandy sauce

Apple Crumble served with custard

Selection of Cheese & Biscuits

Two courses - £28.95 Three courses - £32.95

Monday – Thursday 20% discount Fri-Sat Free entry to Club1 saving £10 per head

