



3 FLAVOURS



TASTE • INDULGE • ENJOY

DECEMBER FESTIVE MENU

3 COURSE MEAL

★ £45.95 pp ★

STARTERS

- ◆ **SOUP OF THE DAY**
With crispy sourdough bread
- ◆ **DUCK LIVER PARFAIT**
Smooth duck liver parfait served with cranberry sauce & toasted brioche
- ◆ **CRAB BRUSCHETTA**
Grilled Sourdough garlic bread with fresh crab meat, guacamole, cherry tomatoes, basilico pesto
- ◆ **CRISPY FRENCH BRIE (V)**
With cranberry sauce and honey
- ◆ **AUBERGINE PARMIGIANA (V)**
Baked aubergines with gaspacio sauce, melted parmesan
- ◆ **SALMON FISH CAKE**
Served with remoulade sauce, lime & cress
- ◆ **QUINOA MANGO SALAD (V)**
Avocado, salsa, cucumber, apple, chopped tomato, red pepper, French dressing, fetacheese
- ◆ **BLACK TIGER KING PRAWNS (4PCS)**
Head on prawns with garlic butter, chilli, cherry tomatoes

- ◆ **TRUFFLE BEEF TACOS**
2 PCS Served with guacamole, salsa, truffle mayo cress
- ◆ **GRILLED HALLOUMI CHEESE (V)**
Served with roasted pepper, cucumbers, fig jam & balsamic glaze
- ◆ **CRISPY CALAMARI**
Served with chopped tartare sauce lime & cress
- ◆ **BRUSCHETTA STRACCIATELLA (V)**
Sourdough garlic toasted bread, red onion, stracciatella cheese, tomatoes, basil pesto
- ◆ **HONEY GLAZED GOAT CHEESE (V)**
Served with hazelnuts, beetroot, honey mustard dressing
- ◆ **LEEK JALAPENO CROQUETTES (V)**
Served with tomato chutney & sour cream

COCKTAILS

WHITE CHRISTMAS MOJITO

*Coconut cream, white rum,
pomegranate seeds*

MULLED WINE





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MAIN

❖ TRADITIONAL XMAS TURKEY

(Turkey breast stuffed with minced beef, dry organic mix fruits, served with roast vegetables, roast potatoes, veal jus & cranberry sauce)

❖ TRUFFLE DUCK BREAST

Served with truffle mash , red wine jus , fine beans

❖ SLOW COOKED SHORT RIBS

24 hours slow oven braised with creamy mash, veal jus rocket

❖ ORGANIC LAMB RUMP

Soft cut lamb served with creamy mash, tender steam broccoli ,veal jus

❖ WILD MUSHROOM WELLINGTON (V)

*Wild mushroom,spinach, herbs wrapped in golden puff pastry,
Served with roasted root vegetables ,red wine jus*

❖ FILLETS OF WILD SEA BASS

Served with rainbow veg, fine beans, new potato,saffron lobster bisque

❖ XMAS WHOLE SEA BREAM

Grilled whole sea bream stuffed with sliced oranges, served with new potatoes, tender steam broccoli

❖ SEAFOOD LINGUINE

Pacific Tiger King Prawn, Shetland mussels mixed seafood,Cooked in garlic olive oil, white wine & creamy tomato sauce

❖ SEAFOOD PAELLA

Spanish style seafood paella ,mixed seafood ,king prawns , chopped vegetables, shallots, saffron

❖ SCOTCH CUT SIRLOIN STEAK

Served with skin on fries and peppercorn sauce

SURF AND TURF (EXTRA £19.95)

*21-day dry aged 270gr Scotch rib eye steak,
half grilled lobster & skin on fries*



EXTRA GRILLED
KING LOBSTER OR
TRUFFLE THERMIDOR
LOBSTER

HALF KING LOBSTER
£29.95

WHOLE GRILLED
KING LOBSTER 600 GR
£45.90

DESSERTS

❖ CHRISTMAS PUDDING
With Martel brandy custard

❖ MANGO & PASSION
FRUIT MOUSSE

❖ FRENCH CREM BRULEE

❖ HOMEMADE TIRAMISU

❖ STRAWBERRY AND
PROSECCO CHEESECAKE

❖ CHRISTMAS CHEESE
+ £9.95 PP
*Selection of international c.
with honey, crackers ,mango chutney*

