# Christmas Meal Set Menu 22<sup>nd</sup> November - 24<sup>th</sup>December 2024

## 2 Course Meal £29.50/Kíds £21.00 - 3 Course Meal £35.50/Kíds £25.00

#### Our Starters

- 1.  $Velvet\ Pumpkin\ Soup\ (V)$  Homemade! With Pumpkin, Leek, Potato & Yoghurt Mousse, spiced with a hint of Nutmeg. Served with warm Ciabatta & Butter.
- 2. Creamy Cheese & Leek Tart (V) Homemade! With Leeks, Goat Cheese, Feta Cheese, Philadelphia Cheese, Yoghurt & a hint of Nutmeg. Served with Salad.
- 3. Christmas Chicken Salad Homemade! With Pomegranate, Celery, Onions, Leeks, Carrots & Walnuts spiced with a hint of Paprika Served with warm Pitta Bread.
- 4. Cheesy Brussels with Parmesan & Bacon Homemade! Brussels Sprouts cooked with finely-chopped Bacon in a Balsamic Crème, & Parmesan Cheese. \*Remove Bacon for Vegetarian Option (V).

#### Our Mains

- 1. Roasted Salmon Salad Homemade! Salmon, roasted with Lemon & Lime Zest, served with New Potatoes, Baby Carrots, Brussels, fresh Green Beans, Parsnips, Chives & homemade Tartare Sauce
- 2. Festive Turkey Fillet Homemade! Our Turkey Breast is wrapped in Prosciutto Ham. Served with Roast Potatoes and finished in our Cranberry & Wine sauce, served with Baby Carrots, Green Beans, Brussels, Parsnips, Yorkshire Pudding & Gravy.
- 3. Christmas Brisket Homemade! Beef Brisket slow cooked in Red Wine & Brandy, with Mushrooms, Onions, Plums & Bacon. Served with Rice or Mash Potatoes.
- 4. Roasted Vegetables (V)(VG) Homemade! New Potatoes, Carrots, Brussels Sprouts, Pumpkin, Olive Oil, Balsamic Crème with Honey & Lemon, Parsley & fresh Mint. All slow cooked & served in our traditional paper pouches.

### Our Desserts

- 1. Portokalopita Homemade! Traditional Greek Orange Cake with Syrup. Fluffy, colourful & soaked in a delicious Orange scented syrup. Served with Chocolate Ice Cream.
- 2. Apple Crumble Homemade! Served with Ice Cream or Custard.
- 3. Chocolate Soufflé with Salted Caramel Homemade! Served with Ice Cream
- 4. Christmas Pudding Log made with Cider, Brandy & Rum, Sultanas, Raisins & Cherries. Served with Cream or Brandy Butter.

\*If you require information about the presence of allergens in any of our food or drink please ask your server.