

CHRISTMAS 2017 LUNCH & DINNER

Excludes 25th, 26th, 31st December

Two Courses £16.50 Three Courses £18.50

STARTERS

Freshly Homemade Soup of the Day
With buttered croutons and warm bread roll

Ham Hock Terrine
With a real ale chutney and toasted ciabatta

Creamy Garlic Mushrooms
Enhanced with white wine and herbs, set on crisp bruschetta

Lightly Dusted Calamari
With chilli and lime dressing

Add a Glass
of Prosecco
£3.00

MAIN COURSES

Festive Roast Turkey Breast
Carved and presented with homemade sage and caramelized red onion stuffing, chipolata, roasted vegetable and potatoes, coated in rich roast gravy

Seven Seas Maple Smoked Bacon and Cheddar Burger
Served in a brioche bun with seasoned fries, homemade coleslaw and a sweet cranberry relish

Smoked Applewood Crusted Haddock Fillet
With roasted sweet potatoes and shallots, edged with a dill, lemon and white wine sauce

Roasted Portobello Mushroom
Filled with baby spinach and ricotta cheese, served with rosti fritters, grilled vine tomatoes and red currant jus

DESSERTS

Festive Christmas Pudding
Flavoured with fruits and spices and coated with warm brandy sauce

Warm Belgian Waffle
Topped with vanilla pod ice cream and drizzled with caramel sauce

Fresh Fruit Salad
With dairy cream or ice cream

Choose a Sweet
from our daily stocked cake fridge