

# CHRISTMAS MENU 2018

for parties between 1-30th December 2018

---

## STARTERS

Soup of the Day (v)

Seafood Chowder sourdough toast

House Cured Gravdax dill sauce

Grilled Halloumi balsamic tomatoes and rocket

Chicken Liver Parfait toasted brioche

Pacific Shrimp Tempura ponzu sauce

Mozzarella Salad vine tomatoes and avocado

---

## MAINS

Aged Sirloin or Ribeye Steak 225g

Fillet Steak 200g (£6 supplement)

Thick Cut Sirloin or Ribeye Steak 350g (£6 supplement)

Half Chicken peri peri or house bbq

Salmon Fillet miso and mirin glaze

Tuna Steak lime, soya and ginger basted

Fillet of Sea Bass basted with thyme, lemon and caper butter

Roasted Aubergine & Sweet Potato (v) coconut yoghurt, pesto and roasted cherry tomatoes

Main courses are served with house salad and pommes frites

---

## DESSERTS

Warm Belgian chocolate fondant vanilla ice cream

Apple, pecan and cinnamon pie vanilla ice cream or fresh cream

Baked New York cheesecake salted caramel sauce or passion fruit coulis

Sticky toffee pudding vanilla ice cream or fresh cream

**£29.95 per person**