FESTIVE MENU

GOOD FOOD ♦ GREAT COMPANY ♦ FESTIVE VIBES

2 COURSES £25 | 3 COURSES £30

STARTERS

01 BRUSCHETTA (GFA)
Toasted ciabatta with cherry tomatoes, garlic and basil.

02 PRAWN COCKTAIL (GF)
King prawns, marie rose sauce, crisp lettuce.

03 SOUP (V)
Served with a bread roll.

04 CAPRESE SALAD (V) (GF)
Buffalo mozzarella, beef tomatoes, fresh basil, extra virgin olive oil, balsamic glaze.

MAINS

01 TRADITIONAL TURKEY
Roast turkey, sage and onion stuffing, pigs in blankets, roast potatoes, seasonal vegetables, rich turkey gravy.

02 SIRLOIN STEAK (GF) (+£7)
8oz sirloin steak, roasted vine tomatoes, dressed rocket, peppercorn sauce, hand cut chips.

03 STEAK FRITES (GF)
Steak served with crispy fries, dressed rocket and peppercorn sauce.

04 HOMEMADE LASAGNA AL FORNO
Bolognese sauce, béchamel sauce, parmesan.

05 POLLO CREMOSO
Pan-fried chicken pappardelle in a creamy mushroom sauce.

06 PETERHEAD HADDOCK & CHIPS
Fresh Peterhead haddock in a crisp beer batter, served with hand-cut chips, mushy peas and homemade tartare sauce.

07 WILD MUSHROOM RISOTTO (V) (GF)
Creamy risotto with wild mushrooms, parmesan, rocket, truffle oil.

08 GNOCCHI AL GORGONZOLA (V) (N)
Potato gnocchi in a creamy gorgonzola sauce with walnuts.

DESSERTS

01 CHRISTMAS PUDDING
Brandy custard, red berry compote.

02 HOMEMADE TIRAMISU
Classic Italian tiramisu.

03 PANNA COTTA (GF)
Silky vanilla panna cotta with berry compote.

04 SICILIAN LEMON SORBET (V) (GF)
Clean, crisp and refreshing.

KEY (V) Vegetarian (GF) Gluten free (GFA) Gluten free available (N) Contains nuts (+£7) Supplement