



Christmas Menu

Cocktails

BAILEYS GINGERBREAD - 9.50

BAILYEYS, VOKDA, GINGERBREAD SYRUP, CREAM, AMARETTO

CHRISTMAS COSMOPOLITAN - 9.50

CRANBERRY JUICE, LIME JUICE, VODKA, TRIPLE SEC

GIN-GLE BELL FIZZ - 9.50

CRANBERRY, GIN, PROSECCO

JACK FROST - 9.50

MALIBU, PINEAPPLE JUICE, COCONUT CREAM, BLUE CURAÇAO

Starters

PAN FRIED SCALLOPS - 12.95

SCALLOPS PAN FRIED IN GARLIC BUTTER WITH BLACK PUDDING AND PANCETTA SERVED WITH VANILLA PARSNIP PUREE

BRIE BITES - 7.95

BRIE CHUNKS COATED IN HERB BREAD CRUMBS SERVED WITH CRANBERRY CHILLI JAM

ARANCINI - 7.95

RISOTTO BALLS STUFFED WITH BLUE CHEESE AND MUSHROOM COATED IN HERB BREAD CRUMBS SERVED WITH CELERIAC PUREE

MINI SHEPERD PIE - 9.95

SLOW BRAISED LAMB MINCE TOPPED WITH GARLIC MASH AND PARMESAN CRUMB SERVED WITH TOASTED FOCACCIA

Mains

BRAISED OXTAIL - 24.95

SLOW BRAISED OXTAIL SERVED WITH CHANTENAY CARROTS, SAUTÉED LEEK AND CAVOLO NERO, GRAIN MUSTARD MASH, CELERIAC PUREE AND RED WINE JUS

HANGING TURKEY SKEWER - 23.95

TURKEY, SAGE, PORK AND ONION STUFFING, PIGS IN BLANKETS SKEWER SERVED WITH ROAST POTATOES, SAUTÉED LEEK AND CAVOLO NERO, VANILLA PARSNIP PUREE AND RED WINE JUS

BRIE, MUSHROOM AND CRANBERRY

WELLINGTON - 18.95

SERVED WITH GARLIC SAGE MASH, SAUTÉED LEEKS AND CAVOLO NERO, CHANTENAY CARROTS, VANILLA PARSNIP PUREE AND VEGETARIAN RED WINE JUS

VEGAN BUTTERNUT SQUASH WELLINGTON AVAILABLE 

SLOW ROASTED PORCHETTA - 24.95

PORK BELLY STUFFED WITH PANCETTA, HERBS, PINE NUTS, CURRANTS SERVED WITH GARLIC, SAGE AND BLACK PUDDING MASH, SAUTÉED LEEK AND CAVOLO NERO, CHANTENAY CARROTS, CARAMELISED APPLE PUREE, VANILLA PARSNIP PUREE, RED WINE JUS

SEA BASS RISOTTO - 23.95

PAN FRIED SEA BASS SERVED WITH PANCETTA, LEMON, HERBS, WHITE WINE RISOTTO FINISHED WITH ROCKET AND PARMESAN

BEEF AND CHORIZO LASAGNE - 22.95

LAYERS OF SLOW COOKED BEEF, CHORIZO AND EDAMAME BEAN RAGU, RICOTTA BÉCHAMEL, PASTA SHEETS SERVED WITH PARMESAN SALAD AND TOASTED GARLIC SOUR DOUGH BREAD



Christmas Menu

Sides

**HONEY ROASTED CHANTENAY
CARROTS - 3.95**   

**SAGE AND ONION
STUFFING - 3.50** 

**PARMESAN AND GARLIC HERB
ROAST POTATOES - 3.95**  

**BALSAMIC SPROUTS WITH
PANCETTA - 3.95** 

**PORK, SAGE AND ONION
STUFFING 3.95**

**SAUTÉED CAVOLO NERO AND
LEEK - 3.95**   

Desserts

STICKY FIG PUDDING - 7.50 

SERVED WITH VANILLA CUSTARD OR BRANDY
CREAM

APPLE AND PECAN CRUMBLE - 7.50

SERVED WITH VANILLA ICE CREAM OR VANILLA
CUSTARD

LIMONCELLO CREME BRULEE - 8.95 

SERVED WITH LIMONCELLO SHOT AND
SHORTBREAD

BLACK FOREST ETON MESS

SUNDAE - 7.50 

MIX BERRY COMPOTE, CREAM, MERINGUE,
STRAWBERRY AND VANILLA ICE CREAM
TOPPED WITH WAFFLE CONE

TERRY CHOCOLATE ORANGE

BAILEYS SUNDAE - 8.95 

TERRYS CHOCOLATE BAILEYS CREAM,
CHOCOLATE ORANGE AND VANILLA
ICE CREAM, CHOCOLATE CHUNKS AND
BAILEYS CARAMEL SAUCE TOPPED WITH
WAFFLE CONE

After Dinner Cocktails

TERRY CHOCOLATE ORANGE

BAILEYS MARTINI - 9.50

VODKA, TERRY CHOCOLATE ORANGE BAILEYS,
KAHULA, ESPRESSO, SUGAR SYRUP

AFTER EIGHT MARTINI - 9.50

VANILLA VODKA, CHOCOLATE SYRUP, CREME DE
MENTHE, MILK

After Dinner Shots

CHRISTMAS COOKIE - 4.95

VANILLA VODKA, BAILEYS, MILK, AMARETTO

BABY GUINNESS - 4.95

BAILEY'S, TIA MARIA

BABY GRINCH - 4.95

APPLE SOURS, MIDI, LIMONCELLO