



RESTAURANT + BAR + HOTEL



HOMEMADE SOUP OF THE DAY
SERVED WITH CRUSTY BREAD

CHINESE CRISPY DUCK
SERVED ON DRESSED LEAVES
DRIZZLED WITH HOI SIN AND TANGY ORANGE BBQ SAUCE

WILD MUSHROOMS

PAN FRIED WILD MUSHROOMS IN A LIGHT SHERRY AND CREAM SAUCE SERVED
IN A BAKED FILO BOWL

TURKEY PAUPIETTE
TURKEY FILLED WITH CRANBERRY STUFFING WRAPPED IN BACON, SERVED WITH
CHIPOLATAS AND TURKEY GRAVY

SMOKED CHICKEN & ASPARAGUS RISOTTO

STUFFED PEPPERS
WITH A VEGETABLE, PINE NUT AND PESTO FILLING FINISHED WITH A TOMATO
AND BASIL SAUCE

PAN FRIED SEA BASS SET ON GARLIC MASH

ALL MAIN COURSES ARE SERVED WITH SEASONAL POTATOES
AND VEGETABLES.

CHRISTMAS PUDDING WITH BRANDY SAUCE

CHOCOLATE PANNA COTTA

BAKED CHEESECAKE

TRIO OF ICE CREAM

2 COURSES £17.00 3 COURSES £24.00