



CHRISTMAS AT THE DINING ROOM

£45 P/P WITH LIVE MUSIC - £38 P/P WITHOUT LIVE MUSIC

... APPETIZERS ...

5 Bean Chilli & Lime Nachos

Slow cooked bowl of chilli made with 5 beans, sour cream & nachos to dip

As a main served with rice

Korean Pork Belly Bites

Pork belly cubes in a garlic, soya sauce, honey, ginger & sesame seeds.

Served with spring onions & soy dip

Duck Liver & Pork Pate

Orange and Cognac duck liver & pork pate, crusty bread, butter, onion relish

Salt & Pepper Squid

Tempura battered squid, salt, pepper, garlic & lemon mayo, lemon wedge

Soup Of The Day

Homemade soup, croutons, parsley & crusty bread

Prawn Cocktail

Classic prawn cocktail with shredded salad, tomato, house Marie-Rose sauce & lemon wedge

Arancini Ragu

Risotto rice balls filled beef bolognese, peas & mozzarella. Served with spicy tomato sauce

... MAINS ...

Slow Roasted Pork Belly

Cider roasted Pork belly, crackling, carrots, green beans, garlic & rosemary new potatoes, gravy

Classic Shepherds Pie

Slow cooked lamb and beef, vegetables, buttery cheddar mash, herbs, tomato and red wine sauce. With tenderstem Broccoli

Nduja Stuffed Chicken

Chicken breast stuffed with nduja and mozzarella. Served with rice & dressed mix salad

Sweet Potato Curry

Sweet potato, chick peas, coconut milk and lime curry, white rice & onion salad

Sweet Potato & Chicken Curry

Braised Chianti Lamb Shank

Red wine, fresh rosemary, garlic, tomatoes. With buttery mash potato & green beans.

Triple Fish Pie

Salmon, haddock & prawn fish pie cooked in creamy sauce with butter and cheddar mash potato. With tenderstem Broccoli

Traditional Fish & Chips

Beer battered Haddock, chunky chips, minted peas, tartar sauce, lemon wedge





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SWAP YOUR DESSERT FOR A COCKTAIL?

DESSERTS

Lattice Apple Pie

A butter pastry deep dish pie filled with apples and sultanas and apricot glaze. Served warm vanilla with ice cream

Sticky Toffee Pudding

Hot sticky toffee pudding served with vanilla ice cream

Bread & Butter Pudding

Homemade dessert with layer of custard soaked bread raisins and apple suace served with more hot custard

Tartufo Pistachio

Pistachio and almond gelato covered with pistachio crumb and filled with pistachio

Raspberry Panna Cotta Cheesecake

Panna Cotta cheese mousse on a sweet bicuit base covered in a raspberry glaze with swirled white chocolate

Lemon Sorbet Delight

A whole natural lemon skin, filled with zingy lemon ice-cream

COCKTAILS

Aperol Spritz

Aperol & Prosecco, a dash of soda and a squeeze of fresh orange

Pornstar Martini

Vanilla vodka, passoa, sugar syrup shaken with passion fruit juice. Served with a passion fruit wedge and a shot of our italian Prosecco

Espresso Martini

Vanilla vodka, espresso, sugar & Kahlua garnished with ground coffee

Pimms

pimms original No.1, ginger ale, cucumber, strawberries & mint sprig

Piña Colada

Tropical blend of rich Coco Lopez, Light rum, Dark rum and sweet pineapple

Strawberry & Lime Daiquiri

White Rum, Fresh Lime Juice, Simple Syrup. and STRAWBERRY Puree

Dark 'n' Stormy

Rum, Fentiman's ginger beer & fresh lime juice