

Dinner-£34.95(3 courses) | £28.95(2 courses)

To Start

Spicy Pumpkin Soup N Y

Roasted pumpkin served with mixed nuts, spices and toasted bread

Calamari Fritti

Fried calamari rings served with fried parsley and garlic and lemon mayonnaise

Coloured Beetroot V N

Oven baked coloured beetroot served with goats' cheese, ricotta cheese, toasted walnuts, fresh micro herbs and a balsamic glaze

Sicilian Arancini

Rice balls stuffed with a pork ragu, cheddar cheese, herb mayonnaise and topped with micro herbs

Main Courses

Turkey Roulette N

Turkey breast fillet filled with orange, breadcrumbs, and mixed herb stuffing. Served with chestnuts, brussels sprouts, cranberry puree, and a rosemary orange sauce.

Roasted Haddock

Roast haddock served with cannelloni beans, mixed vegetables, and a slow cooked tomato sauce.

Involtini di Angello

Slow cooked rolled lamb with a truffle mash puree and a pot of lamb gravy

Beetroot Ravioli V N

Beetroot ravioli stuffed with goats' cheese and ricotta with thyme, pumpkin, crumbled walnuts, and brown butter sauce

(All Christmas dishes are served with sauteed potatoes and root vegetables)

Desserts

Panettone al ciocclato V N

Chocolate panettone served with Crème anglaise and caramel ice-cream

Sticky Toffee Pudding

Homemade sticky toffee pudding served with toffee sauce and vanilla ice-cream

Crème Brulé

Homemade crème Brule served with pistachio and caramel crumb and cranberry compote

Some of our dishes contain allergens. Please speak to a member of staff for more information.

Our Christmas menu is bookings only