



# TO START

# **Crispy Squid**

Parmesan, lemon aioli & shaved fennel salad

#### Chargrilled Asparagus (v)

Rocket, parmesan & semi-dried tomatoes

#### Beetroot & Goats' Cheese Salad (v)

Apple, salad leaves, smoked chilli jam & orange & honey dressing

# Honey Glazed Parsnip Soup (v)

### Vegetable Samosa Chaat (v)

Avocado, spicy tomato & tamarind sauce



### Traditional Turkey

With all the trimmings

#### **Grilled Salmon Fillet**

Citrus beurre blanc

# **8oz Rump Steak**

Finest quality British beef. Served with peppercorn sauce, mushroom or red wine jus

### Lamb Biryani

A very aromatic dish treated with mixed spices & stir-fried with Basmati rice. Served with raita

#### **Sweet & Sour Prawns**

Classic sweet & sour recipe

All mains served with a selection of sides for the table to share.



# Traditional Christmas Pudding

Brandy sauce

# Sticky Toffee Pudding

Vanilla ice cream

## Cheesecake

Fruit coulis

#### Vanilla Crème Brûlée

Lemon sorbet

(v) Vegetarian. For special dietary requirements or allergies, please ask the manager for the ingredients used.