

DRINKS

DRINK AND BE MERRY!

Ho Ho Ho!

FESTIVE FIZZ

TREAT YOURSELF TO SOME GREAT VALUE PREMIUM CHAMPAGNES

PIPER HEIDSIECK BRUT	48.00
MOËT & CHANDON BRUT	50.00
MOËT & CHANDON ROSE	55.00
LAURENT PERRIER CUVEÉ ROSÉ	60.00

COLD COCKTAILS

EGGNOG MARTINI

A moreish blend of Mozart Dark Chocolate Liqueur, Baileys Irish Liqueur & Bumbu Rum with vanilla syrup, milk & cream finished with dark chocolate shavings

7.50

THE AFTER EIGHT

A Christmas favourite! Dark Chocolate Liqueur, Baileys Irish Liqueur, Crème de Menthe & milk, shaken up & garnished with an After Eight

7.00

HOT COCKTAILS

BLACK FOREST HOT CHOCOLATE

A warming hot chocolate laced with Baileys Irish Liqueur, Chambord Black Raspberry Liqueur & finished with maraschino cherry & marshmallows

7.00

NUTTY IRISH COFFEE

A luxurious coffee made with Jameson Irish Whiskey topped with freshly whipped cream & shavings of nutmeg

6.00

FOOD

2 COURSES FOR £20.95 | 3 COURSES FOR £25.95

Pre-order only - Book your meal now!

TO START

RED LENTIL SOUP (V)

Served with crusty bread & butter

CRANBERRY, BRIE & WALNUT TART (V)

Zingy cranberry & creamy brie baked in a light pastry, served with mixed dressed leaves

SMOKED SALMON & 'DRUNKEN' MARIE ROSE

Mixed leaves topped with Scottish Smoked Salmon & North Atlantic Prawns served with a Marie Rose Sauce laced with Hankey Bannister Whisky

ROAST FIGS IN PROSCIUTTO

Juicy figs wrapped in prosciutto, oven roasted & served with a creamy blue cheese dressing

THE MAINS

ROAST TURKEY

Roast turkey breast served with Brussels sprouts, boney glazed carrots & parsnips, roast & mashed potatoes, sage & onion stuffing, pigs in blankets & sumptuous gravy

SLOW COOKED SHIN OF BEEF

Tender shin of beef in a deep red wine jus, served with Brussels sprouts, boney glazed carrots & parsnips, roast & mashed potatoes and sage & onion stuffing

FILLET OF SALMON

Pan-seared salmon fillet served on a bed of Christmas Cous Cous & finished with a prawn, lemon & dill sauce

WILD MUSHROOM (V)

Wild mushrooms in a vibrant redcurrant jus served in a toasted brioche trencher with Brussels sprouts, boney glazed carrots & parsnips, roast & mashed potatoes & veggie stuffing

THE FINISH

TRADITIONAL CHRISTMAS PUDDING

Served with brandy custard

RICH SALTED CARAMEL & CHOCOLATE TORTE

Served with vanilla ice cream & chocolate sauce

BERRIES & SHORTBREAD TOWER

House-made shortbread stacked up with raspberries & Chantilly cream

