Christmas Menu 2025

Starts from 01/12 to 23/12 (preorder only- available lunch and dinner, close Sundays)

Starters

Lentil soup with saffron served with homemade bread **(GFO, V, VE)**

Smoked salmon roll filled with mascarpone cheese, prawns and herbs served with horseradish and sour cream **(F-GF)**

Beef carpaccio served with rocket, parmesan shaving and truffle oil **(GF)**

Christmas bruschetta, with wild mushrooms, salmon cream, anchovies and mozzarella **(V-GFO)**

Mains

Beetroot Risotto with pecorino and pistachio **(V, VEO)**

Crab and prawns tagliatelle served with spring onion, herbs, cherry tomatoes, chilli in a white wine sauce **(V, GF)**

Slow cooked lamb shoulder served in a rich port jus served with crushed potatoes **(N-GFO)**

Sweet and sour sea bass fillet cooked with pancetta, orange and onions
served with a fennel and orange salad **(GFO, V)**

Desserts

Salted caramel and chocolate baked cheesecake

Tiramisu

Orange and lemon caprese cake

Panettone bread and butter pudding with brandy

2 Courses £34.95pp – 3 Courses £41.95pp