

£69 per person

To Start

V Butternut squash & spiced lentil soup, crispy croutons

Oven Baked stuffed Aubergine with mince meat Ragu, rich Napolitan sauce & Parmesan

Fine Scotch smoked salmon & Cantelope melon, dressed salad garnish

V Crispy fried Camembert coated in golden breadcrumbs, Cranberry sauce

The Mains

Roast Turkey with Cranberry sauce, roast potatoes and all the traditional trimmings

Slow cooked lamb shank cooked in a rich tomato & rosemary sauce served with roast potatoes,

carrots and broccoli

Whole Seabass baked with fennel and seasoned new potatoes, drizzled with homemade lemon dressing

VG Penne with grilled aubergine, rich Napolitan sauce

To Finish

Traditional Christmas pudding with brandy cream

Warm homemade apple strudle with vanilla ice cream

Homemade Tiramisu

Ice cream & Sorbet selection

Pistacchio Ice Cream - Mango sorbet - Raspberry sorbet