



CELEBRATING 50 YEARS

FESTIVE & SHOWTIME MENU

27th NOVEMBER – 24th DECEMBER 2024

ANTIPASTI

RAVIOLI FILLED WITH LOBSTER IN A CREAMY BISQUE

SMOOTH DUCK LIVER PATE, SWEET ONIONS & CRANBERRY CHUTNEY, TOASTED GRANARY BREAD (GFA)

CREAM OF BROCCOLI SOUP WITH DOLCELATTE & MASCARPONE CHEESE FONDUTA
ROASTED ALMONDS, FOCACCIA CROUTONS (GFA | VGA)

CLASSIC BUTTON MUSHROOMS WITH CREAM & GARLIC, ARTISAN BREAD (V)

GRILLED SMOKED MOZZARELLA CHEESE, HOT N'DUJA SOFT SALAMI
SPICY HONEY ON TOASTED ALTAMURA BREAD

SECONDI

ROAST TURKEY CROWN WITH RED WINE & MUSHROOM SAUCE (GFA)

PRIME ROAST ANGUS BEEF (SERVED PINK), THREE PEPPERCORN AND BRANDY SAUCE (GFA)

*ALL THE ABOVE SERVED WITH HONEY AND THYME ROAST CARROTS
SAUTEED BRUSSEL SPROUTS & ROSEMARY ROAST POTATOES*

SEA BASS FILLET WITH PRAWNS & CLAMS CHOWDER, (GFA)
LEMON & TARRAGON POTATOES

11oz GRILLED ANGUS SIRLOIN STEAK WITH CLASSIC BERNAISE SAUCE, (GFA)
GRILLED MUSHROOMS & VINE TOMATO SERVED WITH SKIN-ON-FRIES (SUPPLEMENT £15)

RISOTTO WITH TRUFFLE & PORCINI IN PARMERSAN SAUCE (GFA | VGA)
SERVED WITH SPINACH, ROCKET & BALSAMIC DRESSING SALAD

LA DOLCE VITA

DARK CHOCOLATE SPONGE, CHOCOLATE SAUCE, CHRISTMAS PUDDING ICE CREAM (V)

MASCARPONE & VANILLA CHEESECAKE, CARAMEL & HONEYCOMB FUDGE SAUCE

WINTER BERRY RIPPLED ICE CREAM, AMARETTI BISCUITS (VGA | GFA)
WHIPPING CREAM & RASPBERRY SAUCE

V - Vegetarian | VGA - Vegan Adaptable | GFA - Gluten Free Adaptable.
Please make your waiter aware if you want the dish to be adaptable.

While we cannot guarantee allergen absence, please let your waiter know of any allergies when placing your order.
Please note a discretionary 10% service charge will be added to your bill.

