



Christmas menu

3 course menu £34.95
2 course menu £29.95
all served with mulled wine



Appetizers

CREAMY ROASTED BUTTERNUT SQUASH SOUP -

A VELVETY BLEND OF ROASTED BUTTERNUT SQUASH, WARMING SPICES, AND A HINT OF CREAM, GARNISHED WITH CRISPY SAGE LEAVES.

PRAWN COCKTAIL WITH A MEDITERRANEAN TWIST -

CHILLED PRAWNS SERVED ON A BED OF CRISP ICEBERG LETTUCE, TOPPED WITH A TANGY COCKTAIL SAUCE INFUSED WITH MEDITERRANEAN HERBS AND SPICES, AND A WEDGE OF LEMON.

ROASTED BEET AND GOAT CHEESE SALAD -

A VIBRANT SALAD FEATURING ROASTED BEETS, CREAMY GOAT CHEESE CRUMBLES, MIXED GREENS, CANDIED PECANS, AND A BALSAMIC VINAIGRETTE DRESSING.

STUFFED BELL PEPPERS WITH MIDDLE EASTERN FLAVOURS -

COLORFUL BELL PEPPERS FILLED WITH A HEARTY MIXTURE OF SEASONED GROUND BEEF, RICE, VEGETABLES, AND MELTED CHEESE, ENHANCED WITH AROMATIC MIDDLE EASTERN SPICES, BAKED TO PERFECTION.

Main Course

ROAST TURKEY WITH CRANBERRY SAUCE AND ITALIAN STUFFING -

SUCCULENT ROAST TURKEY SERVED WITH HOMEMADE CRANBERRY SAUCE, TRADITIONAL STUFFING WITH ITALIAN HERBS AND SAUSAGE, ROASTED ROOT VEGETABLES, AND TURKEY GRAVY.

SMOKED SIRLOIN STEAK WITH ROSEMARY AND GARLIC

TENDER SIRLOIN STEAK INFUSED WITH ROSEMARY AND GARLIC, SMOKED TO PERFECTION. SERVED WITH ROASTED BRUSSELS SPROUTS, CARAMELIZED ONIONS, AND A DRIZZLE OF BALSAMIC GLAZE.

VEGETABLE CHRISTMAS TAGINE WITH MOROCCAN FLAVOURS -

A FESTIVE TAGINE BURSTING WITH A COLOURFUL ARRAY OF ROASTED WINTER VEGETABLES, CHICKPEAS, AND DRIED FRUITS, SIMMERED IN A FRAGRANT MOROCCAN-SPICED SAUCE, SERVED WITH COUSCOUS.

SEA BASS WITH DILL AND WHITE WINE SAUCE

PAN-SEARED SEA BASS FILLETS SERVED WITH A LIGHT DILL AND WHITE WINE CREAM SAUCE, ACCOMPANIED BY ROASTED BABY POTATOES AND SAUTÉED ASPARAGUS.

Dessert

TRADITIONAL ENGLISH CHRISTMAS PUDDING -

A RICH AND BOOZY CHRISTMAS PUDDING FILLED WITH DRIED FRUITS, NUTS, AND SPICES, SERVED WITH BRANDY BUTTER AND A SPRIG OF HOLLY.

TIRAMISU WITH A MEDITERRANEAN TWIST -

A CLASSIC ITALIAN TIRAMISU INFUSED WITH THE FLAVOURS OF MEDITERRANEAN COFFEE AND GARNISHED WITH CRUSHED PISTACHIOS AND A DUSTING OF COCOA POWDER.

MOLTEN CHOCOLATE LAVA CAKES -

INDIVIDUAL CHOCOLATE LAVA CAKES WITH A WARM, GOOEY CENTER, SERVED WITH A SCOOP OF VANILLA BEAN ICE CREAM AND DRIZZLED WITH RASPBERRY COULIS.

