

CHRISTMAS MENU



Available from 1st - 21st December 2024 (Excluding Sundays)

STARTERS

Tomato & Basil Soup (v)

Served with crusty roll & butter, and sprinkled with fresh cream (V)

Goat's Cheese & Caramelised Onion Tart

Served with rocket & beetroot salad

Smoked Salmon & Prawn Parcel

Served with rocket salad, basil dressing & melba toast

Mixed Meze

Houmous, pitta bread, roasted peppers & olives (VG)

MAINS

Traditional Roast Turkey

Served with traditional trimmings

Braised Feather Blade of Beef

Served with a baby onion & carrot jus, mashed potato & seasonal vegetables

Grilled Fillet of Sea Bass

Served with chorizo & leek risotto & basil dressing

Cashew Nut & Mushroom Wellington

Served with roast potatoes & seasonal vegetables (VG)

DESSERTS

Harvey's Christmas Pudding

Served with brandy sauce

Cranberry Eton Mess

Tiramisu

Served with coffee ice cream

Vegan Brownie

Served with vanilla ice cream (VG)

2 COURSES £30 | 3 COURSES £35

A £20 non-refundable deposit is required per person

If you have any allergies/dietary requirements please speak to a member of staff. **Please note:** a discretionary 10% table service charge will be added to your bill.

