



CHRISTMAS MENU

2 courses £29 | 3 courses £35 | 4 courses £41

DRINKS

+ Prosecco on arrival 7.5pp

Buy 9 bottles get the 10th free on wine & bubbly when preordered (cheapest free)

On Mondays bring your own wine or bubbles for £1 corkage per bottle

£17 for 90 minutes of bottomless Pimms, Prosecco & Bloody Mary's on Saturdays & Sundays 2-4.30pm

THE ANTIPASTI PLATTER

Italian charcuterie, grilled vegetables, baked camembert w/ cranberry, kalamata olive tapenade, houmous, bread & salads

MAIN – CHOOSE 2 PLATTERS FOR THE TABLE

+5pp for extra platters

Bavette Steak w/ gravy

Cote de Boeuf w/ gravy (+7pp)

Roast Chicken w/ stuffing

Tiger Prawns (in the shell) w/ garlic & parsley butter

Grilled Salmon w/ garlic & parsley butter

Stuffed Butternut Squash w/ apple stuffing

Served w/ roasted potatoes & seasonal winter vegetables

DESSERT – CHOOSE ONE FOR THE TABLE

Brownie Tower w/ whipped cream & berries

Sticky Toffee Pudding Tower w/ whipped cream

Christmas Berry Pavlova w/ whipped cream

CHEESE COURSE

Selection of Mediterranean cheeses, biscuits, honey, cherry tomato chutney & frozen grapes

CAKES AVAILABLE (from £19)

Please note a discretionary service charge of 12.5% will be added to your bill. This is distributed amongst all floor and kitchen team

Please note changes to our menu take place throughout the year according to menu enhancements and seasonality of ingredients. From time to time our prices are subject to changes. We do run a busy kitchen with lots of baking so whilst products may not contain nuts or gluten, we cannot guarantee they are 100% free. Please inform us if you have any allergies or food intolerances and we will do our best to help.