

# CHRISTMAS PARTY MENU

## STARTERS

Homemade Soup of the Day (v)

Smooth Chicken Liver Parfait served with Caramelised Onions,  
Cumberland Relish and Toasted Ciabatta

Classic Pil Pil Prawns cooked with Chilli, Garlic, Smoked Paprika,  
Parsley and White Wine **(4€ supplement)**

## MAIN COURSES

Traditional Roast Turkey served with Chestnut & Pork Stuffing, Chipolatas,  
Duck Fat Roast Potatoes, Honey Glazed Red Cabbage  
and Seasonal Vegetables accompanied by a classic Turkey Gravy

Pan Fried Sea Bass marinated in Ginger and Soy  
served with Basmati Rice and Stir-fried Vegetables

Chargrilled Sirloin Steak served with Hand Cut Fries, Cherry Tomatoes,  
Mushrooms and Peppercorn Sauce **(7€ supplement)**

Courgette Spaghetti served with Rocket, Toasted Pine Nuts and  
Sundried Tomatoes topped with Basil, Parmesan and Truffle Oil (v)

**22.50€ per person**



Upgrade to include a welcome glass of Cava and half bottle of House Wine

**Additional 10€ per person**

Upgrade to include a welcome glass of Champagne and half bottle of House Champagne

**Additional 15€ per person**

Prices Include VAT

10% service charge applicable to groups of 8 and over