

 $2 \text{ courses £30pp} \mid 3 \text{ courses £35pp}$ 



## SMOKED PAPRIKA & POMEGRANATE HUMMUS GFA VE

Served with toasted flat bread

## CRISPY DUCK BON BONS GF

Served on a bed of spiced plum sauce

### WHOLE GRILLED PRAWNS GFA

Served with basil chimichurri on toasted bread

#### ANTIPASTI BRUSCHETTA GFA

Parma ham, Mozzarella, salami, tomato salsa & balsamic reduction on toasted bread



## CHRISTMAS ROAST TURKEY GFA

Served with seasonal vegetables, crispy garlic & rosemary potatoes, pig in blanket, lemon & thyme stuffing & Yorkshire pudding with red wine gravy

### CHRISTMAS CHICKPEA ROAST VE

Home-made chickpea loaf served with seasonal vegetables, crispy garlic & rosemary potatoes & red wine gravy

### GRILLED SEABASS CF

Served with crushed new potatoes, green beans & lemon butter

#### SPINACH RAVIOLI V

Spinach & Ricotta cream cheese ravioli served in a rich Arrabbiata sauce



#### TRADITIONAL CHRISTMAS PUDDING VEA

Served with Brandy cream

## DOUBLE CHOCOLATE BROWNIE GF V

Dark chocolate brownie with milk chocolate pieces, served warm with Purbeck vanilla ice-cream

### TREACLE TART VE

Sweet & sticky treacle tart served with plant based vanilla ice-cream

# TERRY'S CHOCOLATE CHEESECAKE V

Homemade chocolate orange cheesecake served with cream