



Christmas Menu





• Starters •

BREAD & DIPS TO START

Balsamic Reduction, Basil Olive Oil, Humous, Tzatziki

BABA GANOUSH (Vegan)

Chopped Grilled Aubergine, Grilled Red Pepper, Olive Oil, Garlic, Onion, Pomegranate Syrup And Lemon

CHORIZO

Cooked With Fresh Coriander. Served with Patata Bravas

FRENCH CAMEMBERT

Baked with Rosemary and Garlic. Served with Cranberry Sauce and Bread

KING PRAWNS WITH GARLIC AND CHILLI

Cooked with Olive Oil, White Wine, Red and Green Chillies, Garlic and Butter

• Main Meals •

RIBEYE STEAK

SAUCE OPTIONS: Peppercorn, Gorgonzola

MARINATED GRILLED LAMB SKEWER

CHICKEN MILANESE

Chicken Breast, Home Bread Buttered, Deep Fried

GRILLED SALMON STEAK

Served on a Bed of Asparagus with Butter, Garlic, White Wine and Lemon Sauce with Roasted Vegetables

VEGAN PLATTER

Humous, Baba Ganoush, Guacamole, Roast Vegetables, Asparagus, and Salad

• Desserts •

TIRAMISU

HAZELNUTS PISTACHIO CAKE

COCONUT ICE CREAM

Real Coconut Ice Cream in Half Coconut Shell

PETIT FOURS

(Served For 2)

£44.95
per person