

The background is a dark, starry night sky with numerous small, bright gold stars. Several large, faceted gold Christmas ornaments with white bows are suspended from the top. The text is centered and uses a mix of gold and green colors.

Christmas 2021

CT-15

CAFE/BISTRO/RESTAURANT

2 Courses £25

3 Courses £30

BYO

Open Friday & Saturday nights in December*

Dinner served 5.30pm – 8.30pm

Phone 02895 437060 to make a booking

£10 deposit required per person

Book early to avoid disappointment!

For allergen information please ring on the above number

Corkage:

£1.50 per btl wine | £0.35 per btl beer | £3.00 btl spirits

**Only soft drinks purchased in the restaurant may be
consumed on premises**

***excludes 24th, 25th and 31st December**



Starters

- Roast sweet potato and butternut squash soup with crusty bread (ve)
- Crispy fried king prawns with a roasted pepper salsa and chipotle mayo
- Goats cheese bon bons drizzled with honey served with a beetroot, walnut and rocket salad (v)
- Chicken and vegetable spring roll with sweet teriyaki sauce

Mains

- Traditional turkey and ham with savoury stuffing, roast potato and carrots, mash potatoes, Brussel sprouts and roast onion gravy
- Mushroom and lentil bake with braised leeks, roast potato and carrots (ve)
- Roast duck breast on a bed of wok fried noodles and Asian vegetables glazed with honey, five spice and soy sauce
- Pan fried salmon fillet with crab crushed potatoes, carrot puree and a lemon and dill cream sauce
- Chargrilled ribeye steak with creamy garlic gratin potatoes, portobello mushroom and roast onion gravy (£4 sup)

Dessert

- Christmas pudding with apple brandy custard and vanilla ice cream
- Orange and lemon cheesecake with raspberry compote
- Chocolate, pear and almond tart with Chantilly cream
- Vegan option available (pre-order only)