

The background is a dark, starry night sky with numerous small white and 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 2022

CT-15

CAFE/BISTRO/RESTAURANT

2 Courses £27

3 Courses £32

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 23rd, 24th, 30th and 31st December**



Starters

Cream of tomato and herb soup with homemade wheaten bread (v)

Slow roasted pork belly with a honey and mustard glaze served with a red cabbage and apple slaw

Crispy fried fish taco with guacamole, Pico de gallo and smoked chilli mayo

Rocket salad with apple, toasted walnuts, crumbled goats cheese and sweet balsamic glaze (v)

Mains

Traditional turkey and ham with savoury stuffing, roast potato and carrots, mash potatoes, Brussel sprouts and roast onion gravy

Vegetarian Wellington stuffed with mushroom, spinach and butternut squash served with mash, roasted carrots and a sage butter sauce (v)

Pan fried seabass fillet served with Portavogie prawns, tomato concasse and white wine cream

Chargrilled ribeye steak with parmesan and truffle chips, roast portabello mushroom and creamy black pepper sauce (£4 sup)

Dessert

Christmas pudding with apple brandy custard and vanilla ice cream

Orange and lemon cheesecake with raspberry compote

Chocolate brownie with honeycomb ice cream and chocolate sauce

Pecan pie with Chantilly cream