



Merry Christmas

5-COURSE CHRISTMAS DAY MENU 79.95

appetisers

TO SHARE FOR THE TABLE Greek olives/chillies, honey pastourma, dolmades **GF**

starters

CHICKEN LIVER PARFAIT Fig chutney, sourdough

WARM HOUMOUS Roasted butternut, balsamic onion, beetroot, harissa dressing **VE GF**

LEMON & HERB CRAB Avocado fritters, chilli dressing

BAKED SOMERSET GOATS CHEESE Fig salad, toasted pistachios, mint balsamic **V N**

main

All served with Greek roast potatoes, roasted root vegetables, garlic & almond sprouts

ROAST TURKEY BREAST Stuffing, pigs in blankets, red wine jus, cranberry sauce

VEGAN MEATBALL KEBAB Vegan gravy, cranberry sauce **VE**

FILLET STEAK Tomato confit, watercress salad, seasoned fat cut chips **GF**

PAN FRIED HAKE Herb & saffron cream sauce, clams, samphire

SWEET POTATO, CHICKPEA & APRICOT TAGINE Tabouleh, pitta **VE**

desserts

CHRISTMAS PUDDING Metaxa brandy cream

CHOCOLATE & RASPBERRY TORTE Vegan whipped chantilly cream **VE GF**

LEMON TART Chantilly cream, fresh raspberries

SORBET Lemon/Blackcurrant/Mango **VE GF**

CHEESE BOARD Chefs selection of cheese & biscuits

to finish

CHOICE OF COFFEE

MINCE PIE BAKLAVA Filo pastry, mince pie filling **N**

N Contains nuts or nut oil*

VE Suitable for vegans

V Suitable for vegetarians

GF Gluten free

*Although dishes without this symbol are made without nuts, there is a possibility that traces of nuts may still be found in them. If you have an allergy or intolerance listed or not listed on the menu, please let your server know before placing any order. Every care is taken to avoid any cross contamination when processing specific allergen free orders, we do however work in a kitchen that processes allergenic ingredients and do not have a specific allergen free zone or separate dedicated fryers.