

STARTERS

GOATS CHEESE

PORTABELLO MUSHROOM,
SERVED WITH RED ONION MARMALADE

BONELESS RIBS

SLOW COOKED BEEF SHORT RIBS, WITH
RICH BBQ GLAZE & CRISP COLESLAW

KING SCALLOPS & PRAWN

WITH BLACK PUDDING, SMOKEY PANCETTA
& BUTTERED PEAS

SOUP

CELERIAC & STILTON, HERB CROUTONS
& MICRO HERBS

MAMBO COCKTAIL DELUXE

WHOLE LANGOUSTINE, ATLANTIC BABY
PRAWNS, CRAYFISH TAILS WITH
A MARIE ROSE & MIXED LEAF DRESSING

MAIN COURSES

ALL ROASTS SERVED WITH YORKSHIRE PUDDINGS
& CHRISTMAS VEGETABLES, MASHED POTATO,
ROASTIES & 48 HOUR AROMATIC GRAVY

TRADITIONAL TURKEY CROWN

CRANBERRY RUBBED & SLOW ROASTED
SERVED WITH PIGS IN BLANKETS

ROASTED BEEF

PRIME SLICED BEEF FILLET WITH
WILD MUSHROOM & BONE MARROW
BUTTER STUFFING

BELLY PORK

ROASTED ORGANIC WITH APPLE
MARMALADE & BLACK PUDDING

LAMB CANNON

CHARGRILLED & SIMMERED IN BAROLO RED
WINE & WILD GARLIC REDUCTION ON A BED
OF MINTED MASHED POTATO FINISHED WITH
ROSEMARY GRAVY & FESTIVE VEGETABLES

HALIBUT

PRIME SEARED FILLET WITH HOLLANDAISE
& DILL, SAMPHIRE GLAZED HERITAGE
CARROTS & GIROLLES

MUSHROOM RISOTTO (V)

WILD MUSHROOMS, GIROLLE MUSHROOMS
& PORCINI MUSHROOMS SIMMERED WITH
CREAM, PARMESAN & ASPARAGUS, FINISHED
WITH TRUFFLE SHAVINGS

VEGAN OPTIONS AVAILABLE. ENQUIRE WITHIN

DESSERTS

CHRISTMAS PUDDING

TRADITIONAL CHRISTMAS PUDDING,
BRANDY BUTTER

BAILEYS CHEESECAKE

IRISH WHISKY LIQUEUR WITH
CRUMBLY BISCUIT BASE

BELGIAN CINNAMON WAFFLE

SERVED WITH VANILLA ICE CREAM

KIDS ICE CREAM

3 Courses

Adult £69.95

Child under 10 £34.95