

Christmas Menu

Three courses with Tea and Coffee
£30.99 per person

Starters

King prawns

Pan fried in garlic butter and lemon juice with parsley and white wine sauce

Fish soup

Blended and served with croutons

Crab chowder

With sweetcorn and saffron served with croutons

Squid

Coated in bread crumbs, deep fired and served with spicy dip

White bait

Coated in breadcrumbs deep fried and served with spicy dip

Goat cheese

Wrapped in filo pastry with caramelised onions and pesto dressing

Grilled garlic chicken skewers

Served with salad, rich and tomato sauce

Feta salad

Mix lettuce mix peppers feta cheese and dressing

Shrimps and salmon fish cake

served with salad and fish soup

Lentil and hazelnut pate (v)

Served with crouton and salad

Main Course

Roasted duck breast

stuffed with apricots and stem ginger, served on a bed of caramelised red onions with a port and red wine sauce.

Moroccan chicken

served with cous-cous and cinamon ginger and honey sauce

Paella

chicken, chorizo, mix sea food mussels king prawns razor clam and rice with tomato sauce

Zarauella

spanish fish and seafood stew in tomato and white wine sauce

Pork belly

served with caramelised apple Calvados sauce

Seabass

whole roasted sea bass served with panetta mushrooms shallots with lemon and herb salsa

Dorado

whole roasted gilthead bream with lemon and herb salad

Dessert

Chocolate tart

Served with chocolate sauce and beetroot ice-cream

Creme brulee

Served with raspberry couli and mango foam

Xmas pudding ice cream

Peanut butter parfait

Served with mango foam and caramel sauce

Amretto cheese cake

Served with raspberry couli and strawberries

Tea and coffee