

Four Course Christmas Menu - £49.50 per head

STARTER

Swordfish Carpaccio

Swordfish marinated with balsamic vinegar, olive oil, lemon juice and zest. Served with crushed pine nuts, balsamic vinegar reduction and basil crumbs

Creamy Mushroom and Marjoram Soup

Portobello mushrooms cooked and blended with shallots and white wine, served with fresh marjoram and olive oil

Mozzarella Walnut Salad

Slices of fresh mozzarella cheese marinated in extra virgin olive oil, balsamic vinegar, salt and pepper. Served with rocket salad, walnuts, fresh figs and chef's homemade chilli jam

PALATE CLEANSER

Clementine Sorbet - delicate, zesty and refreshing

MAIN COURSE

Roasted Poussin

Whole baby chicken marinated with green chilli, oregano, garlic and olive oil, served with grilled mint courgettes

Pan Fried Sea Bass

Fillet of Bass, pan fried to perfection, served with mashed celeriac and basil oil

Aubergine a Parmegiana

Deep fried slices of aubergine served with homemade tomato sauce, mozzarella, parmesan and basil

DESSERT

Coconut and Passion Fruit Pudding

Decadent coconut and tart passion fruit dessert

Ricotta tart and guava compote

Subtly sweet ricotta tart providing a creamy base to a rich compote