

3 COURSE FESTIVE MENU *£39^{pp}*

*** CHOICE OF STARTER, MAIN AND DESSERT ***

STARTERS

OCEAN'S DELIGHT

Prawns, avocado and crab salad with Marleys dressing

ROASTED CHESTNUT & TRUFFLE SOUP

Chestnut and truffle soup, sourdough bread

ROASTED GOAT'S CHEESE & WALNUT (v)

Honey glazed goat cheese, oven roasted beetroot, walnuts, and a balsamic reduction

DEEP-FRIED CALAMARI

Fresh calamari with tartar sauce

FILO PARCELS (v)

Feta cheese and spinach wrapped in filo pastry

WINTER BURRATA SALAD

Whole creamy centred Burrata cheese, with sliced tomato and basil, drizzled with extra virgin olive oil and pesto

MAINS

TRADITIONAL ROAST TURKEY

Roast turkey breast and stuffing, chipolata sausages, cranberry sauce, roast potatoes, seasonal vegetables and gravy

NEW YORK STEAK - Supplement £8

Fillet steak on bed of caramelized onion and mushroom cooked with soya cream sauce served with mash potato, home made butter and glaze

CRISPY BARBARY DUCK BREAST

Served with orange sauce, mash potato and baby veg

HAZO CHICKEN

Breaded chicken breast roll up with mozzarella, served with mash potato and mix vegetable topped with tomato basil sauce

SEA BASS

Filleted seabass served bed of seasoned quinoa or mashed potato and vegetables with creamy sauce, touch of garlic and parmesan

SALMON FILLET WITH ASPARAGUS

Served with mashed potato, grilled asparagus and lemon butter parsley sauce

LAMB CUTLETS - Supplement £5

Rosemary jus, mashed potatoes and seasonal vegetables

WILD MUSHROOM RISOTTO (v)

Porcini mushroom risotto, parmesan and truffle oil

CHICKEN ALFREDO

Linguine with chicken breast, artichoke made with creamy sauce touch of garlic topped with smoked beef

MIXED SEAFOOD LINGUINE (v)

Fresh mussels, mixed seafood cooked in a tomato and wine sauce

DESSERTS

CHOCOLATE FONDUE

Melted chocolate with marshmallows, strawberries and biscuits for dipping

CHRISTMAS PUDDING

Traditional festive pudding with brandy sauce

DUBAI MAGNOLIA

Dubai-style layered dessert with kadayif, cream and pistachio

VANILLA & CHOCOLATE ICE CREAM

LEMON SORBET

If you have any dietary conditions please notify a member of our staff. Discretionary service charge of 10% will be added to your bill.