

Festive Menu

2 Course Meal £39 Per Person ~ 3 Course Meal £45 Per Person

STARTERS

Mixed Olives (V)
Fine selection of mixed olives.

Creamy Garlic Mushrooms (GF)
Pan fried with olive oil and seasoned with butter

Beef Bao Bun (D)

2 soft bao buns filled with shredded beef, spring onion, chilli and sesame seeds.

Bang Bang Chicken Wings (D)
Boneless wings coated in panko breadcrumbs and glazed in bang bang sauce.

Pan Fried King Prawns (D, GF)
King prawns fried in chef's special spices.

MAIN COURSE

Lamb Shank (D)

Slow cooked to perfection and served with mashed potatoes.

Portobello Mushroom (D, GF, V)

Flat mushroom topped with pan roasted vegetables and mozzarella cheese. Served with salad.

Sirloin

Seared and pan fried. Served with hand cut chips and vegetables.

Lamb Chops

Tender grilled chops, Served with rice.

Seabass

Served with salted spinach

Mixed Shish

Cubes of chargrilled chicken and lamb, served with rice.

SIDES

Rice £3
Chips £4
Mash Potato £4
Bread £3
Feta Cheese Salad £9

DESSERT

Sticky Toffee Pudding
Banoffee Pie
Gelato
Irish Coffee

Allergens: (D) Dairy (GF) Gluten Friendly (V) Vegetarian (VF) Vegan Friendly