



Festive Lunch Menu served from 12 till 4

2 course £22.95

3 course £25.95

⊙ **Chef's Soup of Day**
Served with warm homemade bread

⊙ **Zucchini Fritters (V)**
Crispy halloumi courgette fritters made with spring onion and fresh herbs served with Greek minted yoghurt

⊙ **Filo Parcels (V)**
Puff pastry stuffed with Greek feta & ricotta cheese, finely chopped fresh mint & baby spinach with Ben's sweet chilli tartar

⊙ **Crispy Duck Rolls**
3 homemade spring duck rolls served with sweet chilli tartar

Starters

⊙ **Tempura Crispy Seabass**
Crispy sliced fried seabass served with red chimichuri sauce

⊙ **Fresh Crispy Calamari Squid**
Crispy fresh squid marinated in fresh lime and sea salt served with chopped tartar sauce

⊙ **Diamond Prawns**
Tail on prawns coated in bamboo charcoal breadcrumb served on avocado puree with dragon mayo

⊙ **Spanish Prawn Pill pil**
Pan-seared shell of king prawns with garlic butter chillies, mixed peppers with spicy tomato sauce and melba toast

⊙ **Traditional Turkey**
Stuffed with minced beef & dry organic mix fruits, British roasted potatoes, roasted root vegetables & reduced red wine jus

⊙ **Organic Lamb Skewer**
Chargrilled tender fillet cubes of lamb. Served with house rice and mix baby leafs

⊙ **Organic Corn-fed Chicken Skewer**
Chargrilled tender cubes of chicken. Served with house rice and mix baby leafs

⊙ **Adana Iskender Grill**
Minced best end lamb seasoned with fresh herbs served on a bed of crunchy croutons with spicy tomato sauce finished with yoghurt & roasted peppers

⊙ **Angus Burger**
With Lemon Tarragon Mayo mature cheddar cheese & chips

⊙ **Salmon Ravioli**
Fresh pasta filled with fresh salmon served in creamy white wine tomato sauce, grated parmesan

⊙ **8oz Scotch Sirloin Steak**
Served with French fries

⊙ **Melanzane Al Forno (V)**
Layers of thinly cut grilled aubergines, courgettes, peppers & potatoes topped with bechamel tomato sauce baked in oven with mozzarella cheese served with baby rocket salad.

⊙ **Seafood Linguine**
Pacific Tiger King Prawns, Shetland mussels mixed seafood. Cooked in garlic olive oil, white wine & creamy tomato sauce

Desserts

Please ask for a dessert menu



Festive Dinner Menu £39.95 per person

⊙ Complimentary crispy bread, hummus and olives on arrival

⊙ **Chef's Soup of Day**
Served with warm homemade bread

⊙ **Duck Spring Rolls**
Homemade duck spring rolls served with sweet chili tartar

⊙ **Bang Bang Mango Prawns**
Coated in Japanese breadcrumbs served with dragon mayo

⊙ **Maple Glazed French Goat Cheese (V)**
Served with roasted pepper, zucchini, beetroot tartar & caramelised walnuts

Starters

⊙ **Shredded Steak**
Served with red cabbage and melba toast

⊙ **Classic Prawn Cocktail**
Baby gem with Rose Marie sauce

⊙ **Smoked Salmon Avocado Tartar**
Smoked salmon, avocado & buffalo mozzarella on a bed rocket salad with balsamic dressing & Melba toast

⊙ **Spicy Head on Atlantic Tiger Prawns**
Pan seared with garlic butter & cherry tomatoes

⊙ **Crispy Wild Calamari**
served with dragon mayo

⊙ **Traditional Turkey**
Stuffed with minced beef & dry organic mix fruits, British roasted potatoes roasted root vegetables & reduced red wine jus

⊙ **Grilled Mixed Seafood Skewer**
Skewered salmon, octopus, monkfish and 2 large pacific tiger prawns served with hand cut chips and mix baby leafs salad

⊙ **280gr Rib Eye Steak**
Served with grilled asparagus and truffle fries

⊙ **Organic Lamb Skewer**
Chargrilled tender fillet cubes of lamb. Served with house rice and mix baby leafs

⊙ **Shepherds Wild Fish Stew**
Slow cooked mix fish with pacific wild tiger prawns served with truffle infused fries

⊙ **Ambrosia Burger**
200gr minced Scotch beef served with cheddar, caramelized onion, mango chutney & truffle parmesan fries

⊙ **5 Spice Crispy Duck Breast**
Served truffle mash, grilled asparagus and orange jus

Mains

⊙ **Grilled Monkfish & Octopus**
Served with rocket salad, thick cut chips & red chimichuri sauce

⊙ **Pumpkin Ravioli**
Fresh pasta filled with organic pumpkin served with creamy basilica Napoli sauce

⊙ **Fillets of Seabass**
Served with grilled asparagus, truffle mash potato and red chimichuri sauce

⊙ **Christmas pudding served with havana rum custard**

⊙ **Chocolate fondue served with pistachio ice cream**

⊙ **Apple almond crumble with vanilla ice cream**

⊙ **Selection of ice cream**
Salted Caramel, Vanilla, Chocolate and Strawberry

⊙ **Passion fruit cheesecake**
Served with ice cream

Desserts

Selection of cheese board - £10.95 per person
French, Spanish, Italian & English served with artisan biscuits and grapes

Christmas Menu £69 per person for set menu

⊙ Complimentary glass of frizz on arrival

⊙ Complimentary crispy bread, hummus and olives on arrival

⊙ **Chef's Special Soup of the day**
served with melba toast

⊙ **Zucchini Fritters (V)**
Served with minted greek yoghurt

⊙ **Pacific Grilled Octopus**
Served with mango salsa, basil dressing & mini cress

⊙ **Scotch Steak Tartare**
Freshly chopped sirloin beef, capers, shallots & egg yolk

Starters

⊙ **Pan-Seared King Scallops**
with truffle cauliflower puree and caviar

⊙ **Burrata Buratino**
Served with mixed cherry tomatoes, basil and passion fruit dressing

⊙ **Fresh Salmon Mango Avocado Tartar**
Served with passion fruit dressing and melba toast

⊙ **White Crab Mango Salad**
Served with avocado tartar, mango salsa, mini cress salad, melba toast

⊙ **Maple Glazed French Goat Cheese**
Served with roasted pepper, zucchini, beetroot tartar & caramelised walnuts

⊙ **Traditional Christmas Turkey**
Stuffed with minced beef & dry organic mix fruits, British roasted potatoes, roasted root vegetables & reduced red wine jus

⊙ **Spiced Glazed Duck Breast**
Served with truffle mash, grilled asparagus orange thyme jus

⊙ **300gr Rib Eye on the Bone**
with truffle handcut chips wild mushroom sauce remy martini infused

⊙ **Wild Seafood Skewer**
Tender cubes of salmon, & halibut, Pacific wild tiger prawns & octopus served with spicy chilli lime coriander sauce (optional) & truffle infused hand cut chips

⊙ **Crab Ravioli**
with creamy Napoli spinach sauce With French dauphinoise potatoes, grilled asparagus & salsa dressing

⊙ **Lake District goz Fillet Mignon**
Served with creamy spinach and truffle fries

⊙ **Chargrilled Monkfish & Octopus**
Served with rocket salad, thick cut chips & red chimichuri sauce

⊙ **Wild Caught Red Bream (red fish)**
With French dauphinoise potatoes, grilled asparagus & salsa dressing

⊙ **Lobster Seafood Pasta**
Garlic butter shallots herbed half a king lobster served with mixed seafood linguine

⊙ **Wild Mushroom Black Truffle Risotto**
with creamy black truffle sauce and black truffle shavings

⊙ **Christmas pudding served with havana rum custard**

⊙ **Chocolate fondue served with French vanilla ice cream**

⊙ **Passion fruit cheesecake**
served with mixed berries

⊙ **French thin apple tart baked in oven served french vanilla ice cream & fruits**

Desserts

Tea or Coffee included!

New Year Menu £69 per person for set menu

⊙ Complimentary Glass of frizz on arrival

⊙ Complimentary crispy bread, hummus and olives on arrival

⊙ **Burrata with Heritage Tomatoes**
Balsamic, green pesto, basil

⊙ **Diamond Prawns**
Tail on prawns coated in bamboo charcoal breadcrumb served on avocado puree with dragon mayo

⊙ **Grilled Octopus**
Salsa chimichuri sauce smoked pepper, mini cress, basil dressing

⊙ **Roasted Tomato Soup (V)**
With sour cream, chives and toasted focaccia bread

⊙ **Dorset Crab Salad**
with avocado, mango and green apple salad

⊙ **Lobster Seafood Pasta**
Garlic butter shallots herbed half a king lobster served with mixed seafood linguine

⊙ **Scotch Rib Eye Steak 280gr**
Scotch aged served with hand cut triple cooked chips & grilled asparagus

⊙ **Shepherds Wild Fish Stew**
Slow cooked mix fish with pacific wild tiger prawns served with truffle infused fries

⊙ **Chef's Special Rack of Lamb**
Dipped in crushed pistachio, served with dauphinoise potatoes & asparagus

⊙ **Pumpkin Ravioli (V)**
Fresh pasta filled with organic pumpkins, cooked in creamy Napoli sauce & mini cress

⊙ **Wild Seabass Fillets**
Served with truffle mash, asparagus, chimichuri sauce

⊙ **Chargrilled Organic Lamb Brochette**
Served with red chimichuri sauce and organic rice

Desserts

⊙ **Passion fruit Cheesecake & Ice Cream**

⊙ **Sticky Toffee Pudding**

⊙ **Apple tart with French vanilla ice cream**

⊙ **Belgium Chocolate Pudding with Ice Cream**

⊙ **Chocolate fondue**
with vanilla ice cream

Tea or Coffee included!