# CHRISTMAS BISTRO



29th November 6th, 13th & 20th December 5.30pm to 7.30pm

2 COURSE £27.95 / 3 COURSE £34.95 BOOKING IS ADVISABLE

## STARTERS

Chicken liver & Port Pate, with charred sour dough & caramelised onion chutney

Wensleydale, pea & pesto tart, with a chive beurre blanc

Wild mushrooms on toast with a parsnip cream

Butternut squash & harissa soup

### MAINS

Roast Turkey with all the trimmings, vegetables & roasties

Pecorino & black pepper Tortelloni, with carbonara sauce, & crispy pancetta

Slow cooked beef feather-blade in a rich red wine & shallot sauce served with colcannon mash

Smoked haddock, mozzarella & spring onion fish cakes, with buttered new potatoes, béarnaise sauce & topped with a poached egg

Butternut squash & lentil wellington, with tomato sauce, roasties & vegetables

## **DESSERTS**

Apple frangipan mince pie crumble, with clotted cream ice cream & brandy sauce

Christmas pudding sundae

Brownie caramel trifle

Black Forest waffle







NEW YEARS EVE TAKEAWAY



PRE BOOKINGS REQUIRED BY 28TH DECEMBER

# MAINS £14.95 inc Rice

Sweet & Sour Orange chicken
Char Sui Pork belly
Satay mushroom & spinach curry

SIDES

£5.95 each

Bang bang cauliflower

Cantonese chicken skewers

Vegetable spring roll

DESSERTS

£4.95 each

Sticky ginger pudding
Salted caramel brownie



