FESTIVE SET MENU

Courses £28.95 - 3 Courses £34.95 Available from 25th November to 29th December, excluding Christmas Day 2 course option available Sunday to Thursday, 3 course available every day

Starters

Minestrone Broth light vegetable broth with tomato, garlic, vegetables & orzo pasta

Pinot Grigio Mushroom pangrattato & sourdough

Antipasti Pate Smoked Salmon Sliced Prosciutto, Mortadella, Napoli Salami served with caper berries & horseradish creme Calabria Olives, Foccaccia fraiche

Festive Roasts

Every day our chefs freshly prepare premium festive roasts. Served with fantastic roast potatoes, Yorkshire puddings, seasonal greens, stuffing & rich gravy Choose from.

Prime Roast Beef seasoned slow roasted aged beef GF Hand Carved Turkey Breast succulent turkey breast with pigs in blankets GF

Grilled Seabass rosemary roasts, piperade, basil pesto

Rolled Porchetta gf rolled pork belly & loin, seasoned with fennel & fresh herbs

Add some of our delicious side dishes to your table

£5.95 each

Cauliflower Cheese with Pangrattato **Creamy Dauphinoise Potatoes** Tender-stem Broccoli with Toasted Almonds

Alternatively, choose one of our guest favourites

Prime Beef Burger chargrilled burger, pancetta, mozzarella, parmesan mayo & onion relish, served with skinny fries

Lasagne alla Portofino layers of pasta, green spinach, basil and bechamel

Butternut Squash Roulade

cranberries & chestnut mushrooms

served with chunky chips, mushy peas & homemade tartare sauce

Desserts

Salted Caramel Brownie vanilla gelato

Classic Christmas Pudding with brandy butter sauce & redcurrants

TERMS & CONDITIONS

Deposits - Festive Menu bookings require a deposit of £10 per person to secure the booking. Bookings are considered provisional & not confirmed until deposit is received. Provisional bookings are held for a period of 7 days - If full deposit is not received in this time the booking may be cancelled and the table rebooked. Deposits are non-refundable but can be transferred to another date as per our cancellation policy Please note that we work with fresh produce & occasionally our chefs may have to change menu items if there is any unaviodable supply chain issues during December

Cancellations - If the booking is cancelled up to 48 hours prior to the booking, the full deposit can be transferred for use on another date up to the 31st March 2025. Cancellation within 48 hours or no shows will be charged the full deposit amount Please make our team aware of any allergies *GF* Gluten Free *VG* Vegetarian Please make our team aware of any allergies VG Vegetarian

Hand Battered Cod

Panettone Pudding

mulled wine poached pear

Gelato by Gerlato

artisan gelato served with

baked gooey chocolate cookie