

# MENU 2018

## Starters

**(V) Curried Lentil, Parsnip & Apple Soup**

**"Gambas al Pil-Pil"**

Sizzling Tiger Prawns in Garlic, Chilli, Smoked Paprika & White Wine Sauce served with Crusty Bread

**(Vegan) Roasted Pumpkin, Leek, Basil & Quinoa Quiche**

served with Baby Rocket Salad & Pumpkin Seeds Dressing

**Chicken, Coconut & Sweet Chilli Spring Roll**

with Asian Slaw

**"Croquetas de Rabo de Toro"**

Oxtail Croquettes with Piquillo Pepper Mayo

## Mains

**Traditional Xmas Turkey**

with all its Trimmings

**Rosemary & Honey Roast Lamb**

accompanied by Roast Potatoes, Leek, Brussels Sprouts & Parsnips

**Grilled Prime Beef Fillet Steak "Au Poivre"**

served with Slow Cooked Fondant Potato & Vegetables Medley

**Dill Marinated Salmon in Parchment**

with Red Pepper Coulis, Salsa Verde & Saffron New Potato

**(Vegan) Soy Bean & Vegetables Sweet Potato Pie**

accompanied by Stuffed Mushrooms & Drizzled with Spinach Gravy

## Desserts

**Homemade Apple Crumble** with Warm Custard

**Fondant Chocolate Tart** with Amaretto Mascarpone

**Fruits of the Forrest Red Velvet Mousse**

**(Vegan) Coconut Milk & Pineapple Panna Cotta**

# £35.00

**(No service charge added)**

(includes 1/2 bottle of wine per person)