



A LA CARTE CHRISTMAS MENU

Starters

- Roasted Butternut Squash Soup with chilli, coconut cream and coriander 6.50 (v) (gf) (vg)
Scottish Smoked Salmon with shaved fennel with honey and wholegrain mustard dressing 9.50 (gf)
Grilled Artichoke Cup with sweet peppers, toasted pine nuts on rocket salad and glazed balsamic 8.50 (vg) (gf)
Smooth Duck Liver and Grand Marnier Pate served with toasted brioche 8.50
Seared Fillet of Beef Carpaccio with rocket salad and shaved parmesan 9.95 (gf)
Wild Winter Mushroom Crespelle with spinach gratinee 8.75 (v)

Mains

- Grilled Sea Bream Fillet with sizzled ginger, chilli and spring onions on crushed garlic potatoes 22.00 (gf)
Roasted Haddock Fillet with prawn and caper butter served with hand cut chips 22.00
Traditional Roast Bronze Turkey served with chestnut & parsnip stuffing, roasted rosemary potatoes, buttered Vichy carrots, Brussel sprouts, chipolata wrapped in pancetta, cranberry sauce and jus 20.00 (gf)
Char-Grilled Prime English Fillet Steak au poivre served with hand cut chips 27.00 (gf)
Hungarian Veal Goulash served with buttered noodles and sour cream 19.50
Finest Country Pork Sausages with apple and caramelised red onion relish served with creamy mash 15.00
Pan-Fried Calves Liver with shallot jus and crispy pancetta and served with creamy mash 20.00 (gf)
Sweet Potato, Lentil and Courgette Tagine with harissa and coriander and served with braised rice 17.50 (gf) (v) (vg)
Linguine Pasta with creamy oyster mushroom and wilted spinach 17.50 (vg)

Sides each at 3.75

- Roasted Rosemary Potatoes - Braised White Rice - Creamy Mash - Hand Cut Chips – Fine Green Beans
Buttered Vichy Carrots – Brussel Sprouts - Tomato & Sweet Onion Salad - Rocket Balsamic Salad - Mixed Salad

Desserts each at 6.50

- Traditional Christmas Pudding served with brandy sauce - Tart au Citron served with fresh cream -
- Homemade Marsala Tiramisu topped with fresh raspberry -
- Belgian Chocolate Truffle Cake with chocolate sauce and fresh strawberries (vg) (gf) -
Ice cream choice of: *Vanilla – Strawberry – Chocolate* Sorbet choice of: *Lemon – Blackcurrant – Mango*

Harry's Bar Cheese Platter 10.00

- Served with fresh grapes, cheese biscuits and onion chutney
Selection of Continental and British cheeses (please ask your server for the daily selection)

A 12.5% discretionary service charge will be added to your final account.
Please note there may be a trace of allergens in some of our dishes, please ask a server.
(v) vegetarian (vg) vegan (gf) gluten free

Chef: Aziouz Lammali