



Christmas Dinner Menu

£25 Two Course
£32 Three Course

(Friday & Saturday £2 supplement)

Starters

- Soup of the day and crusty bread
- Duck croquettes, pickled vegetables, micro-coriander and clementine dressing
- Cod and prawn fishcake, pickled vegetables, mixed leaf salad and sweet chilli
- Chicken liver parfait, apple cider chutney and toasted bread
- Mulled wine poached pear, whipped goats cheese, beetroot, walnut salad and local honey
- Greek meatballs, tomato salsa and mixed leaves
- Trio of greek dips, taramasalata, hummus and tzatziki and pitta
- Ham hock and chicken terrine, piccalilli, mixed leaf salad and toasted bread
- North Atlantic prawn cocktail, classic cocktail sauce, bread

Mains

- Leandra's festive turkey, sage and onion stuffing, pigs in blankets, roast potatoes and seasonal vegetables (Beef or Lamb substitute also available on request)
- Ballontine of chicken, stuffed with a tarragon mousse wrapped in parma ham, creamy mash, roasted vegetables and chicken jus
- Slow cooked pork belly, pulled pork croquette, creamy mash, roasted vegetables and apple cider purée
- Duo of fish, fillet of salmon and sea bass, caper crushed potato, roasted mediterranean vegetables, seafood & white wine veloute
- Oven roasted Barnby duck breast, caramelised St Clements jus, creamy mash and seasonal vegetables
- Greek moussaka, mixed leaf salad topped with feta and olives or served with roast potatoes and seasonal vegetables
- Leandra's creamy chicken stroganoff, basmati rice and mixed vegetables
- Baked lamb kleftico, roast potatoes, seasonal vegetables and pan gravy
- 9oz Sirloin steak (£5 supp) 21 days matured, grilled tomato, peas, mushrooms and home cooked chips
- Grilled chicken breast, stilton, leek and bacon sauce, roasted vegetables and chef's potatoes (pepper or garlic sauce substitute on request)

Dessert

- Traditional Christmas pudding with clotted cream and custard
- Chocolate brownie, chocolate sauce and vanilla ice cream
- Double chocolate fudge cake, chocolate soil, honeycomb and vanilla ice cream
- Sticky toffee pudding, toffee sauce and salted caramel ice cream
- Double chocolate mousse, chocolate and honeycomb soil and vanilla ice cream
- Lemon cheesecake, lemon curd, berry compote and lemon sorbet
- Mulled wine poached pear, ginger and cinnamon panna cotta and vanilla ice cream