



Christmas Dinner Menu

£30 Two Course

£34 Three Course

(Friday & Saturday £2 supplement)

Starters

Soup of the day and crusty bread

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

Smoked Salmon, thyme & garlic croutons, beets & horseradish crème fraiche

North Atlantic prawn cocktail, avocado, classic prawn sauce

Slow roasted duck croquettes, picked vegetables, micro-coriander and clementine dressing

Sautéed mushrooms on toast, button & portobello mushroom sauce on tiger bread, spinach and pea-oots

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)

Festive Brie & Bacon Burger, Chargrill beef burger topped with smoked bacon, brie and cranberry sauce, fries and pigs in blankets

Beef bourguignon, bacon lardons, button mushrooms, baby onions, mash potato & seasonal vegetables

Duo of duck, duck breast paired with slow cooked duck croquette, spiced orange sauce, vegetables & creamy mash

Slow cooked pork belly, pulled pork croquette, creamy mash, roasted vegetables and apple cider purée

Duo of fish, salmon and sea bass fillet, caper crushed potato, roasted mediterranean vegetables, white wine veloute

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

Sirloin steak 9oz (£5 supp) 21 days matured, grilled tomato, peas, mushrooms and home cooked chips

Slow roasted Kleftico, roast potatoes, seasonal vegetables and meat gravy

Stilton and leek chicken, 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, honeycomb and chocolate soil and vanilla ice cream

Leandras chocolate torte, vanilla ice cream and mandarin sauce

Sticky toffee pudding, toffee sauce and salted caramel ice cream

Tiramisu, espresso and marsala-soaked sponge, layered with mascarpone cream, with cocoa and chocolate

Lemon cheesecake, lemon curd, berry compote and lemon sorbet

Mulled wine poached pear, ginger stem and cinnamon pannacotta and vanilla ice cream