

Monday December 31st

New Year

£79.95

A GLASS OF PROSECCO ON ARRIVAL

Starter

COLDWATER PRAWNS & AVOCADO

BABY PRAWNS DRESSED IN SEAFOOD SAUCE WITH AVOCADO

OAK SMOKED SALMON

SMOKED SALMON FILLET WITH CRACKED WHEAT, FINELY CHOPPED TOMATO, ONION & PARSLEY WITH POMEGRANATE SAUCE

CRISPY HOMEMADE DUCK ROLLS

HOMEMADE DEEP FRIED FILO DUCK AND SPRING ONIONS ROLLS, CRANBERRY & MANGO SAUCE

HOT BUTTERFLIED TIGER PRAWNS

SAUTEED PRAWNS, MILD SPECIES, GARLIC BUTTER, TOASTED BREAD

SPINACH & FETA FILO PARCELS (V)

HOMEMADE DEEP FRIED FILO PARCELS WITH Q HUMMUS

Main Course

PRIME SURREY FARM FILLET STEAK (8OZ)

OUR 28 DAY AGED BRITISH BEEF, SPECIAL SEASONING YOUR CHOICE OF PEPPERCORN SAUCE OR GARLIC BUTTER, CHIPS, MIXED LEAF GARNISH

TENDER LAMB CUTLETS

LAMB CHOPS MARINATED IN EASTERN FLAVOURS, CHIPS, MIXED LEAF GARNISH

FRESH SALMON FILLET

MARINATED IN OLIVE OIL, FRESH ROSEMARY AND LEMON JUICE SERVED WITH MASHED POTATO, TABBOULEH, FONDUE SAUCE AND FRESH BASIL OLIVE OIL

WILD MUSHROOM RISOTTO (V)

RISOTTO RICE, MIXED WILD MUSHROOMS, MUSHROOM STOCK, HERBS AND BUTTER

SPICY FISH POT

MEDITERRANEAN DISH WITH PRAWNS, SQUID, MUSSELS, SALMON, MIXED VEGETABLES, SPICY TOMATO SAUCE, SERVED IN A CLAY POT WITH RICE

Dessert

BANOFEE PIE

WONDERFUL ENGLISH DESSERT PIE MADE OF BANANAS, MASCARPONE CREAM AND TOFFEE ON A CRUMBLE BISCUIT BASE

BAKLAVA

RICH, SWEET PASTRY MADE OF LAYERS OF FILO PASTRY FILLED WITH CRUSHED PISTACHIOS AND HELD TOGETHER WITH SYRUP

CHOCOLATE FONDANT

MELTINGLY GOOD GOOEY-ON-THE-INSIDE CHOCOLATE FONDANT PUDDING SERVED WITH VANILLA ICE CREAM

TO SECURE YOUR BOOKING A £10 DEPOSIT PERPERSON IS REQUIRED.
PLEASE LET US KNOW IN ADVANCE ANY DIETARY PREFERENCES.
AN OPTIONAL 15% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.