

CHRISTMAS MENU 2019

Available for both lunch and dinner parties.

£34.95 PER PERSON

STARTERS

Homemade Mediterranean Fish Soup

Served with a Balsamic Olive Oil Dip

Deep Fried Manchego Wedges (V)

Breaded Manchego cheese fried, served with a homemade chutney

Home Smoked Chicken & Leek Terrine

Served with a homemade Festive chutney

Calamares 'A La Romana'

Fried in a Crispy Batter & Served with Homemade Tartar Sauce

Homemade Bejan Fishcakes

With a Spicy Coconut and Pimento Sauce

Pan Fried Shetland Scallops

Served with a tomato and garlic butter sauce

MAIN COURSE

Chargrilled Prime 10 oz Aberdeen Angus Sirloin Steak

Slow Roast Welsh Lamb

Served on a bed of seasonal Vegetables with a Red Wine Jus

Pan Fried Breast of Honey Glazed Duck

Served on Braised Apples & Red Cabbage & Drizzled with a Pepper Sauce

Chicken Barbados

Grilled fillets of Chicken Finished with Our Unique Barbados Sauce

Pan Fried Scottish Salmon Fillet

Served with Hollandaise sauce

North Sea Hake 'A La Plancha'

Drizzled with extra virgin olive oil and Roasted garlic

Homemade Vegan Croquettes (V)

Served with a rich tomato Provençale sauce, topped with Asparagus pesto dressing

DESSERT

Homemade Black Currant & White Chocolate Cheesecake

Traditional Christmas Pudding with a rich brandy sauce

Homemade Crème Brulee

SIDE ORDERS

Panache of Winter Vegetables £3.95 | **French Stick** £1.95 | **Garlic Bread** £2.95 | **Side Salad** £3.50

Pepper Sauce £2.95 | **Garlic Mushroom Sauce** £2.95

PLEASE NOTE ALL DESSERTS MAY CONTAIN NUTS ~ MAKE YOUR WAITER AWARE OF ALLERGIES

CHRISTMAS MENU 2019

Available for both lunch and dinner parties.

£28.95 PER PERSON



STARTERS

Homemade Winter Vegetable Soup (v)

Topped with Fresh Spring Onions

Rustic Pork Liver Pâté

With Crusty French Bread and a Homemade Festive Chutney

Beetroot Cured Gravalax of Salmon

Served with Dill & Mustard Honey Dressing

Custom House traditional Prawn Cocktail

Finest Norwegian shell off prawns served on crisp iceberg Topped with a Marie-Rose Dressing

Fan of Galia Melon (V)

Drizzled with a Strawberry coulis

Crispy Gojons of Hake

Fillets of lightly fried Hake with homemade tartar sauce

MAIN COURSE

Slow Roast Welsh Lamb

Served on a Bed of Winter Vegetables with a Red Wine Jus

1/2 Pot Roast Pheasant

Served on a Bed of honey roasted winter root vegetables

Pan Fried Escalope of Turkey Breast

Topped with a Wild Mushroom and Garlic Sauce garnished with pigs in blanket and traditional festive vegetables

Pan Fried Fillets of Seabass

Served with a cherry tomato and basil dressing

Hake 'A La Plancha'

Drizzled with extra virgin olive oil and Roasted garlic

Our Homemade Vegetable Lasagne (V)

Finished with a Rich Tomato and herb Salsa



DESSERT

Traditional Christmas Pudding with a rich brandy sauce

Chocolate Orange Torte

Classic lemon Tart

SIDE ORDERS

Panache of Winter Vegetables £3.95 | French Stick £1.95 | Garlic Bread £2.95 | Side Salad £3.50

Pepper Sauce £2.95 | Garlic Mushroom Sauce £2.95

PLEASE NOTE ALL DESSERTS MAY CONTAIN NUTS ~ MAKE YOUR WAITER AWARE OF ALLERGIES