



1 COURSE £19.95 | 2 COURSE £23.95 | 3 COURSE £28.95

STARTERS

MINISTRONE SOUP

Traditional Italian vegetable soup, served with warm ciabatta bread and butter.

BAKED SHARING CAMEMBERT (OVEN BAKED)

Whole Camembert with rustic bread and a red onion chutney.

TOMATO & MOZZARELLA SALAD

Fresh mozzarella with vine-ripened tomatoes and micro basil, finished with extra virgin olive oil and a drizzle of aged balsamic.

GOAT'S CHEESE SALAD

Creamy goat's cheese served with balsamic glaze, caramelised onion chutney, and crisp croutons.

CLASSIC PRAWN COCKTAIL

Succulent prawns in a rich Marie Rose sauce, served on a bed of crisp lettuce with a wedge of lemon.

MAIN COURSES

TRADITIONAL ROAST TURKEY

Succulent slices of roast turkey served with all the festive trimmings.

ROAST TOPSIDE OF BEEF

Tender roast beef, carved to perfection and served with Yorkshire pudding and rich gravy.

SLOW-BRAISED BEEF FEATHERBLADE

Melt-in-the-mouth beef, slow-cooked for depth of flavour, served with a rich red wine jus, and a portobello mushroom.

BRAISED LAMB SHANK

Slow-cooked lamb shank in a rosemary and red wine sauce.

VEGETABLE WELLINGTON

A hearty mix of seasonal vegetables wrapped in puff pastry, served with a vegetarian gravy.

PAN-SEARED SALMON

Fresh salmon fillet topped with a classic hollandaise sauce.

SOZ RUMP STEAK

Grilled to your liking and served with peppercorn sauce.

All main courses are served with Pigs in Blankets, Cranberry Stuffing, Roast Potatoes, Honey-Glazed Parsnips and Carrots, Tenderstem Broccoli, Sugar Snaps, Brussels Sprouts and Rich Homemade Gravy.