

FESTIVE MARKET MENU

2 COURSES £19.50 | 3 COURSES £23.95

(SERVED MONDAY-SUNDAY 12-6PM*) *last orders 4.30pm

STARTERS

MINISTRONE | ZUPPA DEL GIORNO

TUSCAN ITALIAN TOMATO, VEGETABLE & BEAN BROTH | HAM & LENTIL SOUP

MUSHROOM GRATIN

SAUTÉED MUSHROOMS IN A PROVOLONE CHEESE SAUCE SERVED WITH TOASTED BREAD AND TOPPED WITH HERB CRUST

CHICKEN LIVER PARFAIT

CHICKEN LIVER PARFAIT SERVED WITH SPICED FIG CHUTNEY, SCOTTISH OATCAKES, CRISP SALAD LEAVES AND A PORT REDUCTION

COZZE

MUSSELS WITH CHERRY TOMATOES AND RED ONION IN A TOMATO AND BASIL SAUCE WITH FRESH RED CHILLI, SERVED WITH GARLIC BREAD

MAINS

SALMON

PAN ROASTED SALMON WITH HERB CRUST SERVED WITH CHORIZO AND GARLIC POTATOES, SUNBLUSHED TOMATOES, TENDERSTEM BROCCOLI AND A TOMATO & CHIVE BUTTER SAUCE

TRADITIONAL ROAST TURKEY

ROAST TURKEY SERVED WITH STUFFING, CHIPOLATAS, ROAST POTATOES, BRUSSEL SPROUTS, WINTER VEGETABLES AND TURKEY JUS

ZUCCA COMBO

HALF PIZZA & HALF PASTA

(CHOOSE FROM CAJUN CHICKEN, CARBONARA, NAPOLI, AMATRICIANA)

ORECCHIETTE

ORECCHIETTE PASTA TOSSED WITH WILD MUSHROOM FRICASSE, CARAMELISED ONION, SPINACH AND PARMESAN IN A TRUFFLE CREAM SAUCE

SIRLOIN (£7.95 SUPPLEMENT)

8OZ SIRLOIN STEAK SERVED WITH DAUPHINOISE POTATOES, BUTTERED GREENS AND PEPPERCORN SAUCE

DESSERTS

STICKY TOFFEE PUDDING

STICKY TOFFEE PUDDING, SALTED CARAMEL SAUCE, VANILLA ICE CREAM

CRÈME BRULEE

WHITE CHOCOLATE & BAILEYS CRÈME BRULEE, SERVED WITH HOMEMADE SHORTBREAD BISCUITS

TIRAMISU

COFFEE SPONGE WITH AMARETTO & MASCARPONE MOUSSE

CHEESE BOARD

SELECTION OF CHEESES SERVED WITH BISCUITS, HOMEMADE CHUTNEY, CANDIED WALNUTS, GRAPES AND CELERY