Christmas SET MENU

2 Course £37
3 Course £43.50
(Includes a bottle of Prosecco for parties of 6 or more)
Available 4th November to 24th December, Pre-book only

Starters

PORK LIVER PATE
WITH CHICKEN, DUCK, ORANGE & POMEGRANATE
SERVED ON SALTED CIABATTA

GARLIC PRAWNS
TIGER PRAWNS, GRILLED IN
GARLIC BUTTER WITH TOASTED CIABATTA

LOBSTER & SHELLFISH BISQUE
RICH & VELVETY SOUP WITH FRESH
LOBSTER, CLAMS & MUSSELS SERVED
WITH CIABATTA BREAD

CALAMARI
FRIED AND TOSSED IN SOY,
HONEY & GINGER WITH O.C.K SAUCE

Mains

SALMON EN CROUTE
WITH SUNDRIED TOMATO PESTO &
DAUPHINOISE POTATOES

CONFIT DUCK LEG
EAST ANGLIAN DUCK, PINK PEPPERCORN
SAUCE, BRAISED RED CABBAGE & POTATO
DAUPHINOISE

LOBSTER MAC N CHEESE +£5
½ GRILLED LOBSTER OVER RICH GRUYERE &
CHEDDAR MACARONI WITH CRAB, GARLIC &
HERB BREADCRUMBS & TOASTED CIABATTA

SITTIN' ON THE DOCK (GF)
HALF RACK OF RIBS IN OUR SMOKEY
MAPLE BBQ SAUCE, CORN ON THE COB
3 WHOLE GRILLED PRAWNS, FRIES & AIOLI

Dessert

GELATO
2 SCOOPS TRADITIONAL ITALIAN GELATO
CHOICE OF FLAVOURS:
VANILLA OR PISTACHIO

STICKY TOFFEE PUDDING
SOFT SPONGE, DATES & TOFFEE SAUCE
WITH CUSTARD

AMARETTO AFFOGATO
VANILLA GELATO, HOT ESPRESSO AND DISARONNO,
TOPPED WITH CRUSHED AMARETTI