



Dinner Menu – December

STARTERS

King prawns
cooked in garlic butter with sweet chilli

Creamy butternut squash and chestnut soup
delicately spiced and served with freshly baked bread

Italian Antipasti
pecorino cheese, parma ham, salami milano,
mortadella and sundried tomatoes

Roasted aubergine
layered with tomatoes, pomegranate and rocket

MAIN COURSE

Succulent roast turkey breast
with Glasshouse trimmings

Grilled fillet of sea bass with basil butter
served with crushed new potatoes and ratatouille vegetables

Homemade ravioli
with spinach, feta and pine nuts

French trimmed rack of lamb in rosemary and red wine sauce
served with mashed potatoes and spinach

DESSERTS

Homemade apple pie
served hot with custard, cream or vanilla ice cream

Classic Italian tiramisu

Warm chocolate fondant
with vanilla ice cream

Madagascar vanilla creme brulee

Followed by tea or coffee

10% service charge will be added to your bill

