



2 course 24.95  
3 course 28.95

# Christmas

## MENU

### STARTERS

#### STICKY HALLOUMI PIGS IN BLANKETS

Grilled halloumi cheese bites wrapped in smoked streaky bacon finished with sticky pomegranate molasses served with mixed salad.

#### DEEP FRIED BRIE

Deep fried breaded brie finished in the oven, served with cranberry sauce toasted bread and side salad with French dressing.

#### CLASSIC PRAWN COCKTAIL

Peeled Atlantic Prawns with Marie Rose sauce served on a bed of gem lettuce with lemon wedge butter and brown bread.

#### TOMATO AND ROASTED RED PEPPER SOUP

Served with grated cheddar cheese and toasted ciabatta bread.

#### PANKO CALAMARI

Panko breadcrumb squid rings served with garlic mayonnaise, rocket salad, and a lemon wedge.

#### TOMATO BRUSCHETTA

Cherry tomatoes, fresh basil, olive oil and, garlic over grilled bread

#### ORANGE AND DUCK LIVER PATE

Smooth Duck liver and orange pate served with mixed leaves, toasted bread and onion chutney.

### MAINS

#### SALMON FILLET

Pan roasted Salmon served with potato rosti and tomato butter sauce finished with charred spring onions.

#### PORK BELLY

Slow cooked pork belly served with black pudding bonbon, dauphinoise potato, red wine jus, apple compote and sweet carrots.

#### STEAK FRITES (+1.95)

10oz chargrilled sirloin steak served with garlic butter, side salad and skinny fries.

#### ROAST TURKEY

Roast Turkey with sage and onion stuffing, pigs in blankets, gravy, and trimmings

#### SILVA'S FESTIVE CHICKEN

Festive stuffed chicken breast wrapped in Parma ham served with port and cranberry gravy, fondant potato and charred cabbage.

#### BAKED WINTER GNOCCHI

Potato dumplings, roasted red peppers and cherry tomatoes with tomato sauce baked in the oven topped with slices of buffalo mozzarella (add chorizo for free)

### DESSERTS

#### CHOCOLATE FONDANT

Served with Ice Cream

#### WHITE CHOCOLATE AND RASPBERRY CRÈME BRULEE

Served with shortbread biscuit

#### STICKY TOFFE PUDDING

Served with Custard, Ice Cream or Fresh Cream

#### TRADITIONAL CHRISTMAS PUDDING

with brandy sauce

#### CHEESE BOARD

Yorkshire Blue, Wensleydale with Cranberry and Mature Cheddar  
Cheese with grapes, chutney, crackers, and celery.

Available for Bookings & Pre-order only  
Booking T&C Apply  
Please contact restaurant for Vegan options