



FESTIVE MENU



THROUGHOUT DECEMBER FROM 5PM.

MAINS

Grilled Chicken Dinner

Chicken breast, sausage and sage stuffing, pigs in blankets, seasoned roast potatoes and seasonal vegetables served with Fratello's gravy.

Salmon

Salmon served with creamy mash, green beans and creamy dill sauce.

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DESSERT

Christmas Pudding

Warm Christmas Pudding served with custard.

Truffle Torte

Truffle torte brownie served with raspberry sorbet.



COCKTAILS

Fat Santa

Vodka, lime juice, lemonade and grenadine with a vanilla frosting rim.

Gingerbread Martini

Baileys, Kahlua, gingerbread syrup with a layer of cream and gingerbread sprinkles.

Grinchmass

Midori, vodka, lime and pineapple juice.

Elf Smash

Bacardi, orange liqueur, lime and pomegranate juice with a dash of soda.

In The Grotto

Baileys, coconut milk with a layer of cream.

SHOTS

Candy cane

cherry sours, crème de menthe and vodka.

Jack frost

Blue curacao and vodka.

2 COURSES
£29.95 PER PERSON

2 COURSES + COCKTAIL
£34.95 PER PERSON

ALL COCKTAILS £8.50 • SHOTS £4.00

