

# CHRISTMAS DAY 2023



## BOOKING INFORMATION

### VENUE

- \* We are located at the foot of Moor, with access to car park within a 0.2 mile radius.
- \* Having a step free access means we can accommodate customers on wheelchairs & have step-free toilets
- \* We are a 100 seater restaurant with plenty of space and room for prams if needed.

### ABOUT OUR MENU

- \* Our dishes are prepared with fresh herbs & spices, specially selected by our chef, to improve the quality of our dishes.
- \* All of the ingredients specified in our menu can be added or removed as they are prepared from scratch.

### DIETARY REQUIREMENTS

- \* We cater for special dietary requirements such as Vegetarian, Vegan, Gluten-free etc.
- \* We can also cater for meals which are off our menu with notice prior to booking.



### DEPOSITS & OPENING HOURS

- \* We can hold your provisional reservation for up to 5 days after which a deposit of £10 per person is required to confirm your booking.
- \* We are open from 1pm onwards and the last seating is 5pm.





## CHRISTMAS DAY 2023

4 COURSE MENU

Adult £64.95 Children £34.95



Open at 1pm—Last seating at 5pm)

Now catering for Vegan, Vegetarian & Gluten-Free

### Glass of Prosecco upon arrival



### STARTERS

#### Garlic Bread Cheese **V (Ve)**

Pizza base with fresh garlic & home-cooked tomato sauce, topped with Mozzarella cheese

#### Meatballs 'El Paso' **GF**

Minced lamb assorted with finely diced carrots, garlic, onions & herbs. Served in a rich tomato sauce

#### King Prawns

Butter-fried king prawns in garlic butter with fresh parsley & black peppers. Served on a bed of salad leaves

#### Mexican Chicken Wings **GF**

Choice of sauce: home-made BBQ or picante



#### Mare e Monte

Portobello Mushrooms cooked to perfection with garlic, prawns & cheese in a rich tomato sauce

#### Nachos with Dips **V GF (Ve)**

Crispy corn-based tortilla chips with cheese & jalapenos. Served with sour cream, salsa, and guacamole on the side

#### Marinated Olives **Ve**

Served with oven cooked Ciabatta bread on the side





## MAINS

### Sirloin Steak

8 oz Sirloin steak grilled to your liking.  
Choice of sauce: Peppercorn, Dolcelatte or Mexicana sauce

### Fajitas Chirrantas **V** (GF) (Ve)

Assorted with sliced bell peppers & onions served on a sizzling platter. Served with sour cream, guacamole & salsa dips with 2 soft tortillas. Choice of side: rice or chips

### Lamb Chops

Tender lamb chops marinated overnight with Mexican herbs. Served on a sizzler with rice & sliced onions

### Enchiladas **V** (GF) (Ve)

With your choice of Beef, Chicken, Seafood or Vegetarian base. Tortilla rolled around seasoned mixture of peppers, onions, sweetcorn, garlic & chilli in a cheesy & savoury béchamel-tomato sauce. Served with a side of rice

### Paella

Rice in a mix of seafood, mussels & succulent chicken pieces served with a grilled king prawn

### Roast Chicken

Roast chicken served with mash potato, vegetable and gravy

## DESSERTS

### Tiramisu

Traditional Italian dessert with savoiardi cookies dipped in an espresso liqueur, layered with delicately sweetened whipped eggs and mascarpone cheese, and topped with a dusting of cocoa powder

### Cheesecake (GF) (Ve)

Speak to a member of the staff for Gluten-free options

### Neapolitan Ice Cream (Ve)

Rich & creamy Vanilla, Chocolate & strawberry ice cream served with fresh fruits & chocolate syrup



GF = Gluten-free ; (GF) = Gluten-free option available; V = Vegetarian ; (V) = Vegetarian option available; Ve = Vegan ; (Ve) = Vegan option available

For information regarding allergens, please speak to a member of the staff. All of our dishes are prepared fresh at the premise, we can add additional ingredients or omit ingredients as per your liking.