

CHRISTMAS DAY 2024



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 1:30 pm onwards and the last seating is 5pm.





CHRISTMAS DAY 2024

4 COURSE MENU

Adult £64.95 Children £34.95



Open at 1:30 pm—Last seating at 5pm)

We cater for special dietary requirements such as Vegan, Vegetarian & Gluten-Free. Off the menu items also available upon request.

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.