

New Year's Eve Menu

4 courses £44.95 (6.30pm onwards)

Early Bird - 2 courses £29.95 (5pm - 6.30pm)*

Starters

Skewered King Prawns marinated in chilli, lime and garlic and grilled, served with crunchy salad

Mixed Platter for 2 spicy meatballs, chicken dippers, calamari and stuffed chillies

Portobello Mushrooms stuffed with bacon and cheese, topped with Parmesan, you'll love it!

Quesadillas a lightly grilled flour tortilla filled with chilli beef, spicy chicken or vegetable chilli and served with salad, guacamole and salsa

Roasted Chunky Vegetable Soup served with warm bread

Potato Skins stuffed with cheese and bacon, or chilli beef topped with monterey jack cheese, grilled and drizzled with sour cream

Mini Sweet Chilli Chicken Skewers accompanied with dressed mixed leaves

Main Courses

Chicken and Chorizo Skewers marinated in herbs and spices served with crunchy salad, Mexican rice and sweet chilli dipping sauce

Sirloin Steak 'Surf & Turf' with Tiger King Prawns in a light garlic cream sauce on a bed of crushed potatoes

Slow Roasted Shoulder of Lamb our own recipe and spices covered with a red wine jus and accompanied with mashed potatoes

Marinated Tender Lamb Skewers charcoal grilled and served with crunchy salad, Mexican rice and mint yoghurt dip

Fillet of Sea Bass sat on a saffron risotto and drizzled with white wine sauce

Traditional Mexican Fajita Served hot from the grill in a sizzling skillet – on a bed of sautéed onions & peppers with rice, lettuce, flour tortilla wraps, salsa, guacamole and sour cream. Choose from **Marinated Chicken Breast, Prime Steak, Fresh Veggies or King Prawn**

Enchilladas wrapped in a corn tortilla choose your filling from either beef, spicy chicken or veg chilli. Coated in a spicy chilli salsa smothered in cheese and baked in the oven the traditional way. Served with rice and refried beans

Desserts

Homemade Cheesecake covered with Chantilly Cream
Hot Chocolate Pudding served with a generous scoop of Vanilla Ice Cream

Trio of Ice Cream

Strawberry, Vanilla and Chocolate

Banoffee Cream Tart with Fresh Cream

Coffee



Christmas & New Year Menu



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* Early Bird tables to be vacated by 8pm

Christmas Party Menu

3 courses £19.95 or 2 courses £17.95

Starters

Soup of the Day

Garlic Bread plain or with cheese

Homemade Prawn and Salmon Fishcake

with sweet chilli dipping sauce

La Parrilla Nachos choice of beef chilli,

spicy chicken or vegetable chilli

Potato Skins choice of cheese and bacon,

chilli beef or cheese

Portobello Mushroom stuffed with bacon and cheese,

topped with Parmesan, you'll love it!

Stuffed Chillies filled with cream cheese, coated in

crunchy breadcrumbs and served with salsa

Calamari al Mojo squid ring with a Cajun

coating and a garlic mayo dip

Main Courses

Slow Roasted Shoulder of Lamb our own recipe and spices covered with a red wine jus and accompanied with mashed potato

Authentic Chilli choice of either the vegetable chilli or beef chilli – a real taste of Mexico!

La Parrilla Fajitas choice of chicken or vegetable fajitas - hot from the grill in a sizzling skillet on a bed of sautéed onions and peppers. Served with rice, salad, guacamole, sour cream, salsa and tortilla wraps

Swordfish simply charcoal grilled and served with mushroom & tarragon sauce

12oz Prime Argentinian Sirloin Steak

chargrilled to your liking served with rustic potato wedges and salad, accompanied with a peppercorn sauce (£3.00 supplement)

Enchilladas wrapped in a corn tortilla choose your filling from either beef, spicy chicken or veg chilli. Coated in a spicy chilli salsa smothered in cheese and baked in the oven the traditional way. Served with rice and refried beans

Piri Piri Chicken chargrilled and served with corn on the cob, spicy potato wedges, salad and coleslaw

Desserts

Banoffee Cream Tart with Fresh Cream

Chocolate Pudding with Vanilla Ice Cream

Sticky toffee pudding with generous scoops of vanilla ice cream

Cheesecake of the Day with Chantilly Cream

Christmas Day Menu

4 courses £49.95 (Children £29.95)

Starters

Soup of the Day

served with fresh crusty bread

Parmesan and Garlic Mushroom Tartlette

chopped field mushrooms bound with cream and parmesan cheese in a shortcrust basket and oven baked

Spicy Homemade Meatballs

in a rich tomato sauce

Prawn Cocktail bound in marie-rose sauce

Homemade Chicken and Duck Liver Pate

accompanied with chutney and toasted bread

Homemade Prawn and Salmon Fishcake

with salad and sweet chilli dipping sauce

Potato Skins choice of cheese and bacon,

chilli beef or cheese

Grilled Haloumi Fingers with apple chutney

and dressed mixed leaves

Main Courses

All main courses served with seasonal vegetables and roast potatoes

Roast Dinner choice of turkey or beef, accompanied by all the trimmings and a rich home roast gravy

Oven Roasted Shoulder of Lamb our own recipe and spices covered with a red wine jus

Charcoal grilled 12oz Prime Sirloin Steak

cooked to your liking served with chunky chips and a choice of diane or peppercorn sauce

Roast Breast of Chicken

in a bacon, cream and mushroom sauce

Grilled Seabass

on a bed of mashed potatoes drizzled with a white wine and dill sauce

Vegetable Chilli Enchilladas wrapped in a corn tortilla filled with vegetable chilli. Coated in a spicy chilli salsa smothered in cheese and baked in the oven the traditional way. Served with rice and refried beans

Desserts

Homemade Cheesecake with Vanilla Ice Cream

Chocolate Pudding with Vanilla Ice Cream

Christmas Pudding

with Cinnamon and Brandy Sauce

Sticky toffee pudding with generous scoops of vanilla ice cream

Coffee