

CHRISTMAS EVENING

23RD NOV- 19TH DEC 5PM-8.30PM
EXCLUDING SUNDAYS

Menu



STARTERS

Cider & onion soup served with a
homemade cheese scone

Beetroot, walnut & orange salad topped with
crostini

Scallops on a bed of pea & mint puree drizzled
with lemon butter

MAIN DISHES

Roast Turkey or Beef
Served with all the trimmings

Fillet of Seabass
Oven-roasted seabass on a bed of roasted red pepper sauce with a
lemon & parsley dressing

Gnocchi
Nestled in roasted garlic, butternut squash & spinach, served with
garlic bread

All the above are served with roast potatoes & a selection of seasonal
vegetables

DESSERTS

Tiramisu

Christmas pudding served with brandy sauce

Mixed berry semifreddo, served with winter
spiced berry compote & pouring cream

Cheese board served with grapes, chutney &
crackers

Followed by
Tea or Coffee & mince pie

2 Courses £30 3 Courses £36

To book, call Ali on 01455 274198 or email
Ali.barwell@stoneycove.com
A pre-order is required & £10 Non-refundable
deposit payable on booking

