



THE MARKET PLACE

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CHRISTMAS DINNER MENU

STARTERS

Soup of the day with granary garlic croutons.	£4.25
Classic french onion soup with gruyere crouton.	£4.50
Warm salad of black pudding, smoked bacon, with mustard glazed potatoes.	£4.15
Tian of cured and smoked salmon with crème cheese, dill and Kalamata olives.	£5.50
Tartlet of sweet onion, feta and thyme with savory caramel dressing.	£4.95
Chicken liver parfait with Madeira jelly and toast.	£5.65
Seared scallops with truffle pea puree and crisp pancetta	£6.95
Pigeon breast in Parma ham with creamed Savoy cabbage, horseradish and beetroot	£7.50

MAINS

(served with vegetable garnish)

Turkey escallop stuffed with apricots, sage and cranberries served with bread sauce and conac jus.	£14.95
Lamb kleftico with dauphinoise potato and five spice red cabbage.	£15.95
Roast cod loin with roast garlic mash, ceps and tarragon velute.	£13.50
Confit pork belly with Australian style cabbage, apple compote and crackling.	£14.25
Pan fried fillet steak with dauphinoise potato, spinach and shallot puree.	£21.95
Risotto a la fungi with truffle oil and parmesan shavings.	£10.95
Whole lemon sole, sautéed new potatoes, capers, white wine and dill butter sauce.	£15.25

FROM THE GRILL

(*served with hand cut, house chips and salad garnish)

8oz sirloin steak with spinach, béarnaise sauce and house chips.	£17.25
Char grilled calves liver and bacon with mustard mash and onion jus.	£11.25

PLEASE ASK FOR TODAY'S SPECIALS

SIDES

Hand cut house chips	£2.95
Creamy mash potato	£2.50
Dauphinoise potato	£2.95
Sautéed new potatoes	£3.00
Garlic buttered green beans	£2.95
Rocket and parmesan salad with mustard dressing	£2.75
Marinated Kalamata olives	£2.95
Selection of eclectic breads with dipping dressing and sea salt	£2.50

DESSERTS

Sticky toffee pudding with butterscotch sauce rum and raisin ice cream.	£5.25
Hazelnut brownie with coconut and Malibu cream and chocolate sauce.	£5.95
Pear and rosemary crumble with vanilla ice cream.	£5.15
Christmas pudding with brandy sauce and banana ice cream.	£4.95
Cracked pepper, vanilla and tarragon Crème brûlée with biscuits shortber.	£5.15
A selection of cheeses with homemade chutney, grapes and biscuits.	£6.25
A selection of ice creams and sorbets with tuille biscuits.	£4.25

CHRISTMAS DINNER FIXED PRICE MENU

Classic french onion soup with gruyere croutons.
Chicken liver parfait with Madeira jelly and toast.
Tian of cured and smoked salmon with crème cheese, dill and Kalamata olives.
Tartlet of sweet onion, feta and thyme with savory caramel dressing.

Turkey escallop stuffed with apricots, sage and cranberries served with bread sauce and conac jus.
Roast cod loin with roast garlic mash, ceps and tarragon velute.
Confit pork belly with Australian style cabbage, apple compote and crackling.
Risotto a la fungi with truffle oil and parmesan shavings.

Hazelnut brownie with coconut and Malibu cream and chocolate sauce.
Cracked pepper, vanilla and tarragon Crème brûlée with biscuits shortber.
A selection of ice creams and sorbets with tuille biscuits.

2 courses £18.25

3 courses £22.95

Please don't hesitate to ask for further vegetarian options for set menus.
Sunday menus available on request.
All of our food is freshly cooked hence menu is subject to change due to availability of ingredients.

All prices include VAT.
Please be advised that nuts are used in our kitchens. If you do have any allergies please inform your waiter.