

SEVEN STARS

Festive Celebration Menu

TUESDAY- SATURDAY, SERVED FROM 12PM

21ST NOVEMBER- TO 24TH DECEMBER 2025

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STARTERS

Seared local scallops in the shell with garlic butter & panko crumb

Cream of parsnip soup with parsnip crisps & multi-seed bread

Smoked mackerel & horseradish pate with lemon creme fraiche & toast

Oven baked garlic brie wedges with red onion marmalade & toasted garlic dippers

Lightly battered tiger prawns with sweet chilli sauce & rocket garnish

Sticky honey BBQ chicken wings with spring onion & sesame seeds

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MAIN DISHES

Roast turkey crown with cranberry sauce

Roast topside of beef with horseradish

Crispy pork belly with homemade apple sauce

Beetroot & butternut squash wellington with veggie gravy

all served with roast potatoes, honey roasted root veg, celeriac puree, braised red cabbage. sage & onion stuffing, Yorkshire pudding and chefs gravy.

Pan fried seabass fillet with roast new potatoes, fresh greens and cherry tomatoes

P.I.B burger 3 oz beef patty & 3oz sausage patty, smoked streaky bacon, cheese & cranberry sauce with fries, coleslaw & a gravy dip.

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DESSERTS

Christmas pudding with brandy cream

Chocolate & caramel trillionaire ganache with vanilla ice cream

Mango & passionfruit cheesecake with mango coulis & cream

Raspberry pavlova with raspberry coulis & cream

Mini cheeseboard cheddar, stilton, brie & goats cheese

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2 COURSES £30

3 COURSES £35

Please inform a member of our team if you have any dietary requirements; dairy free and gluten free options are available.