

# STARTER

Roasted Tomato and Red Pepper Soup, topped with Four Cheese Tortellini.

## **FISH**

Smoked Haddock Fillet on a bed of Saffron Risotto, finished with Dill Oil. (contains parmesan).

Vegetarian alternative, Smoked Tofu for the Smoked Haddock.

# MAIN EVENT

#### Roast Chicken Frederico,

Chicken Fillet stuffed with Sage and Onion Stuffing, wrapped in Smoked Bacon, and slow roasted til tender.

Vegetarian alternative, **Roasted Cauliflower Steak with Chimichurri.** Served with Roast Potatoes, Yorkshire Pudding, & Fresh Seasonal Vegetables and Gravy.

### DESSERT

#### Christmas Bailey's Tiramisu,

exactly as it says, with the addition of the luxury Irish Cream Liqueur. Served as it is.

Christmas Crackers and After Dinner Mint included.

# Tickets £30.00



# **Drinks Offers**

**PINOT GRIGIO** - Il Bandiera, Italy. A real favourite, peach and apricot on the nose, leading to a fruity and zesty palate.

**SAUVIGNON BLANC** - Vistamar, Chili. Floral nuances on the nose leads to a zesty fruity white. With tropical fruit notes of peaches, pineapples and subtle blackberries

**ZINFANDEL ROSE** - Wildwood, California. Gorgeous medium style with strawberries and cream notes.

**MALBEC** - La Ponderosa, Chili. Robust yet silky smooth with rich berry fruit, spice, black pepper & dark chocolate.

All wines available by the bottle, or glass.

**EXPRESSO MARTINI** - Vodka, Coffee Liqueur, & fresh Expresso.

**GORDONS PINK SPRITZ -** Gordons Pink & Tonic. Finished with a slice of Pink Grapefruit, and fresh Strawberries.

GORDONS ORANGE GINS & CLEMENTINE TONIC - Gordons & Fever Tree Clementine Tonic. Finished with fresh Orange & a sprig of Rosemary.

**PORT** 

SHERRY

SPICED RUM

**IRISH WHISKEY** 

**COGNAC** 

# THE\*STAR

GOOD FOOD, GOOD DRINK, GOOD PUB.





# FOUR COURSE FINE DINING

**SATURDAY 30th NOVEMBER**