

Flame

Christmas Menu

| Lunch 12:00 pm or 2:30 pm - £30 | Early Dinner 5:00 pm - £37.50 |
| Late Dinner Mon – Thurs 8:00 pm - £37.50 |
| Late Dinner with Entertainment Fri – Sat 8:00 pm - £42.50 |

A non-refundable deposit of £15.00 per person is required to make a reservation.

STARTERS

Spiced Parsnip & Coconut Soup, Served with stout wheaten bread (2, 7)

Duck Rillettes, Pickled Black Cherries, Cherry Gel, Cornichons, Toasted Sourdough (2, 7, 14)

Goats Cheese Fritters, Salad of Beetroot, Candied Walnuts (2, 4, 7, 10, 14)

Classic Prawn Cocktail, Baby Gem, Salted Cucumber, Espelette, Gingerbread Crisp, Marie Rose (2, 3, 4, 14)

Crispy Dukkah Tofu, Tomato Masala, Toasted Sesame Seeds, Charred Corn (10, 12, 13, 14)

MAINS

Traditional Turkey & Ham, Mashed + Roast Potatoes, Honey Glazed Seasonal Vegetables, Turkey Gravy (1, 2, 7, 14)

Braised Featherblade of Beef, Roast Onion Puree, Buttermilk Mash, Tenderstem Broccoli, Red Wine Jus (1, 7, 9, 14)

Winter Casserole of Venison Shoulder, Parsley Mash (1, 7, 14)

Pan Fried Fillet of Seabass, Roast Squash, Red Pepper & Orzo, Tempura of Mussels & Samphire (1, 2, 5, 7, 8, 14)

Vegan Meatballs, Roast Mediterranean Vegetables, Tagliatelle, Arrabbiata Sauce, Prosociano Cheese, Basil & Herb Oil (1, 2, 13)

10oz Sirloin Steak, Tomato & Watercress, Chunky Chips, Peppercorn & Brandy Sauce (7, 14) - **£5.50 Supplement**

DESSERTS

Meringue Nest, Mulled Wine Spiced Berry Compote, Chantilly Cream (4, 7, 14)

Traditional Christmas Pudding with Brandy Sauce (2, 7, 14)

Raspberry & Frangipane Tart, Chocolate Soil, Vegan Ice-Cream (2, 13)

Chocolate Brownie (GF), Peanut Butter, Salted Caramel Sauce, Honeycomb, Candy Floss Ice-Cream (4, 7, 11)

Selection of Irish Cheese, Artisan Crackers, Fig Chutney, Celery & Grapes (1, 2, 4, 7, 9, 14) - **£5.00 Supplement**

Please note: Some dishes may be possible to do in a Vegetarian or Vegan style. Please consult your server for any queries.

Allergy Key – 1-Celery, 2-Gluten, 3-Crustaceans, 4-Eggs, 5-Fish, 6-Lupin, 7-Dairy, 8-Molluscs, 9-Mustard, 10-Nuts, 11-Peanuts, 12-Sesame Seeds, 13-Soya, 14-Sulphur Dioxide.

Please note: We cannot guarantee that any dish is completely free from allergens, please inform your server of any allergies.

***Menu is subject to change**

Please note: Our staff share in our belief that a tip is to be earned and not expected, therefore our prices do not include a service charge; our only exception is for parties of 6 or more whereby a discretionary 10% service charge is added for your convenience.

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Christmas 2023

Terms & Conditions

- Tables of 6 or more are required to avail of the 3 course set menu which is priced in the table below.
- We require a pre-order for all tables of 6 or more. This will be required 14 days before your reservation date. The pre-order form will be available on our website in the "Menus Section". This is the minimum number for which you will be billed.
- If any of your party is running late, we will proceed with your order 15 minutes after your reservation time.
- A discretionary 10% service charge will be added to all final bills.
- Please inform us of any dietary requirements at the time of booking
- A non refundable/non transferable deposit of £15 per person will be required upon booking.
- For Lunch and Early Dinner sittings we have a table duration limit in place to allow for the next sitting, see below:

	LUNCH MON – SAT	EARLY DINNER MON – SAT	LATE DINNER MON – THURS	LATE DINNER FRI – SAT ENTERTAINMENT
Reservation Time	12pm or 2:30pm	5pm	8pm	8pm
Table Duration Limit	2 Hrs 15 Mins	2 Hrs 45 Mins	TO FINISH	TO FINISH
Price per person	£30	£37.50	£37.50	£42.50