PORTOS RESTAURANT

CREAM OF CELERIAC & BUTTERNUT SQUASH SOUP Served with Homemade Brown Bread and Crispy White Roll

egin

CAESER SALAD Baby Gem Leaves, Bacon Lardons, Parmesan Shavings with Sourdough Croutons, and a Homemade Caesar Dressing

> DEEP-FRIED CRUNCHY GARLIC MUSHROOMS Served with Seasonal Leaves & a Garlic Mayo Dip

POTTED SALMON Fresh Salmon, Cod & Haddock topped with Smoked Salmon & Drizzled with a Coconut & Coriander Dressing

> **BUFFALO CHICKEN WINGS** Served with a House Salad

Main tve

ROAST STUFFED SAVOURY TURKEY & TRADITIONAL HONEYBAKED HAM Served on a Bed of Mashed Potato topped with House Gravy, Roast Potato, Fresh Seasonal Vegetables & Cranberry Sauce

DUO SLOW ROASTED PORK BELLY & STUFFED PORK FILLET With a Side of Apple Puree, Roasted Potatoes and House Gravy

TENDER PAN ROASTED SIRLOIN OF BEEF served on a bed of mashed potatoes with a rich red wine gravy & Yorkshire Pudding, Roast Potato & fresh seasonal vegetables

ROAST BREAST OF CHICKEN A Spiced Rubbed Fillet of Chicken on Champ Mash & Peppercorn Sauce & a Side of Season Vegetables



GRILLED FILLET OF HAKE Served on a Bed of Baby Spinach, a Fish Cream Sauce, mashed potatoes and fresh seasonal vegetables

VEGAN CHICKPEA & VEGETABLE KORMA Rich and Creamy Curry with a Hint of Spice and Served with Boiled Rice

CRISPY ROAST DUCK Crispy Oven Roast Duck served with Braised Red Cabbage, Mashed Potato, Seasonal Vegetables & a Orange & Cointreau Glaze.

la (onclude

SANTA'S SYMPHONY OF DESSERTS

FRESHLY BREWED BEWLEYS TEA & COFFEE