

Christmas Day 2019 at Otto's

£79.00 per person

Deposit £20pp due on booking – pre-order and balance paid by 29th November, please

Children - 3 courses- under 10s £35 per place - under 6s £25 per place

SEPARATE VEGAN MENU AVAILABLE

Glass of Champagne on arrival

Full bar service

All our food is homemade and other options are always available including nut free, gluten free and dairy free

Starters

Roasted peppers and haloumi cheese with pine nuts (v) (gf) (n)
Goat's cheese wrapped in filo pastry with tomato and pesto dressing (v) (n)
Duck salad with sesame oil and spiced berry sauce (gf) (df)
Creamy chestnut and cinnamon soup (gf) (v) (vg available)
Spicy Moroccan lamb meatballs (gf available) (df)
Home battered squid rings with Caesar dressing
Classic prawn cocktail (gf)
Fanned melon with ginger and raspberry coulis (v) (gf) (vg) (df)

Main courses

Served with vegetables

Beef fillet steak medallions with whiskey & red wine sauce or Rossini sauce with pate (df)
Breast of chicken with mushroom cream sauce (gf)
Seabass fillets with prawns and mussels in a lemon cream sauce (gf)
Moroccan lamb tagine with prunes and apricots (df) (gf)
Roast turkey and trimmings
Vegetable filo parcel with a chickpea and tomato sauce (v) (vg) (df)

Desserts (v)

Sticky toffee pudding (gf available)
Apple tarte tatin
Chocolate tart (gf available)
Limoncello ice cream (gf)
Christmas pudding and brandy sauce (gf available)
Mixed berries ice cream (gf)

* Extra cheese course with a glass of port £7.95 per person *

British cheese and biscuits – stilton, brie and Wensleydale (gf available)

(gf) gluten free (v) vegetarian (vg) vegan (n) contains nuts (df) dairy free

Please let us know before ordering if you have any allergies or intolerances as we cannot list every ingredient in our dishes. We are happy to make gluten free, dairy free or other versions of any dish you request. We will do our best!