

Welcome to The Venue

Beachfront Bar & Grill

Festive Lunchtime Menu

Three Cheese & Leek Croquettes v

A blend of three melted cheeses and shredded leeks served in a crispy golden breadcrumb with a warm marinara dipping sauce

Soup of the Day v gf*

A bowl of our Chef's homemade soup of the day served with a sourdough loaf and butter

Chef's Own Chicken Liver Pâté gf

Our chef's famous chicken liver pâté served with warm rustic bread and a red onion chutney

Traditional Christmas Turkey gf*

Hand-carved roast Turkey served with sage and onion stuffing, pig in blanket, Yorkshire pudding, a selection of potatoes and local vegetables with rich roast gravy

Peppered Pork Loin Steak

Chargrilled tender pork Loin Steak smothered in a creamy peppercorn sauce, with peppers, onion rings, grilled tomato and double dipped chips

Christmas Pie

Our homemade pie filled with chunks of turkey, gammon, sage and onion in a mushroom and cream sauce with festive vegetables and double dipped chips

Festive Wellington ve

A delicious blend of sweet potato, walnut, butternut squash, carrot, beetroot and chickpea encased in puff pastry served with double dipped chips and seasonal vegetables

Seabass £4 Supp

Seabass fillet, mussels and king prawns pan seared, served on a bed of crushed lemon potatoes with a lemon caper cream sauce and chargrilled asparagus spears

Christmas Pudding v

A Christmas classic served with piping hot brandy sauce

Triple Chocolate Delice v

A crunchy almond biscuit topped with layers of praline mixed with milk, dark and white chocolate served with crème anglaise

Ice Cream Selection v

A selection of chocolate, strawberry and vanilla luxury Yorvale ice cream served with a crisp wafer

Three Courses - £20

Served 12 - 4pm Monday to Friday

available Tuesday 3rd to Monday 23rd December

Not available in conjunction with any other offers

Slightly smaller portions to enjoy 3 courses