



THE SMUGGLERS COVE

BOOK EARLY FOR A CHRISTMAS TREAT IN THE COVE

Book your Christmas meal with us before 1st October 2019 and we'll arrange a treat for you!*

* Christmas treat applies to bookings of 6 or more. Full deposit required by 01.10.2019 to receive a Christmas treat. Full details provided upon enquiry.

2 COURSES 23.50

Available Monday to Thursday, 12pm - 5pm

3 COURSES 29.95

Available all day, everyday

Christmas menu available from 28th November to 24th December 2019.

HOUSE DRINK PACKAGES

The perfect drink packages to get you into the festive spirit. Each come with a festive prop for your party snaps!

PACKAGE 1 6.95PP

- Welcome glass of Prosecco or bottle of beer
- Festive Moose™ shot

PACKAGE 2 19.95PP

- Welcome glass of Prosecco or bottle of beer
- G&T or large glass of wine or two bottles of beer
- Espresso Martini or Negroni
- Festive Moose™ shot



Enjoy a whole host of exclusive rewards when you join My New World, including earning loyalty credit from your visit and everything you spend with us all year round.

To download, search: **MY NEW WORLD**



A discretionary 10% service charge will be added to your bill for parties of 6 or more. All gratuities and service charges go to the team that prepare and serve your meal and drinks, excluding all management. All prices include VAT at the current rate.

STARTER

SWEET POTATO AND CELERIAC SOUP *VG DF*
with grated chestnuts and chives

KING PRAWN SKEWER *DF NG*
with Marie Rose sauce and mango salad

BAKED GOAT'S CHEESE ON CRANBERRY AND PISTACHIO BREAD *V*
served with pine infused honey, roasted beetroot and clementine salad

MAIN

TURKEY HANGING KEBAB™ *DF NG*
with maple and cranberry glaze, served with roast potatoes, Chantenay carrots, sautéed sprouts with bacon and served with sage gravy

BAKED SALMON WITH PARMESAN
with winter greens gnocchi, butternut squash, chestnuts and basil oil

BUTTERNUT SQUASH, SWEET POTATO AND CASHEW NUT EN CROÛTE *VG DF*
served with kale, roasted parsnips, Chantenay carrots and Tenderstem® broccoli

10oz SIRLOIN STEAK *NG*
served with sage and garlic chips, chestnut mushroom stroganoff and watercress
+£1.00 supplement

DESSERT

HONEYCOMB CHEESECAKE *V*
with butterscotch sauce

LEMON TART *V NG*
with spiced rum and viola blueberries

CHOCOLATE AND ORANGE MARMALADE TART *VG DF*
with blood orange sorbet

FANCY SOMETHING A LITTLE MORE SAVOURY TO FINISH?

FESTIVE CHEESE BOARD *V*

Wensleydale with cranberries, Long Clawson Stilton and Shorrocks Lancashire. Served with a selection of artisan crackers and smokey apple ketchup

Swap your dessert for a £1.50 supplement, or enjoy after your dessert for an additional £7.50

NG marks dishes made with ingredients which do not contain gluten. However we cannot guarantee that our dishes are 100% free of gluten and would advise viewing our allergen information for further guidance.

Our dishes list key flavours but may not list each ingredient or allergen. To view our allergen information, please scan the QR code using a camera on your smartphone or tablet. Alternative formats are also available to view.

VG VEGAN

V VEGETARIAN

DF DAIRY FREE

NG NON GLUTEN

