



NOEL'S

BAR & RESTAURANT



WINTER EVENING FESTIVE LUNCH

FESTIVE LUNCH MENU

3 COURSES £35.95

AVAILABLE 12PM - 4.30PM

STARTERS

Soup of the Day (VE) (GF available)

Home-made bread

Honey-drizzled Beetroot & Goats Cheese Stacks

Home-made bread, beetroot purée,
home-made heritage beetroot crisps,
balsamic glaze

Antipasto Platter

Cured Italian meats and cheeses,
artichokes, home-made bread

Crispy Calamari

Tartare sauce

MAIN COURSES

Served with seasonal vegetables and roasted potatoes for the table to share

Traditional Roast Turkey Parcel au Jus

(can be served without the Parma ham)

Parma ham, onion & sage stuffing,
cranberry sauce, kale

Grilled Fillet of Salmon (GF)

Creamed spinach, king prawns,
Dijon sabayon sauce

Honey-roasted Butternut Squash Risotto (V, VE, GF available)

Baby spinach, crispy thyme,
white wine, toasted almonds

28 Days Aged Aberdeen Angus Rib-eye Steak (8oz) (GF available)

Chipped potatoes, peppercorn sauce,
grilled tomato

DESSERTS

Christmas Pudding (V)

Brandy cream sauce, rum flambé

Tiramisu

Bailey's, savoiardi, Mascarpone,
espresso & dark chocolate

Noel's Red Velvet Cake

Cream cheese filling

Selection of Italian Ice Cream/Sorbet (GF, V & VE available)

Choose three scoops of vanilla,
chocolate, strawberry, pistachio,

Ferrero Rocher ice cream/
lemon, raspberry or mango sorbet

INSPIRED MEDITERRANEAN CUISINE

All dishes are cooked fresh to order. Our food is prepared in an environment where all main allergens are present.
For allergen enquires please ask a member of our team. Prices are inclusive of VAT and discretionary 12.5% service charge will be added to your bill.

(V) Vegetarian • (GF) Gluten Free • (VE) Vegan