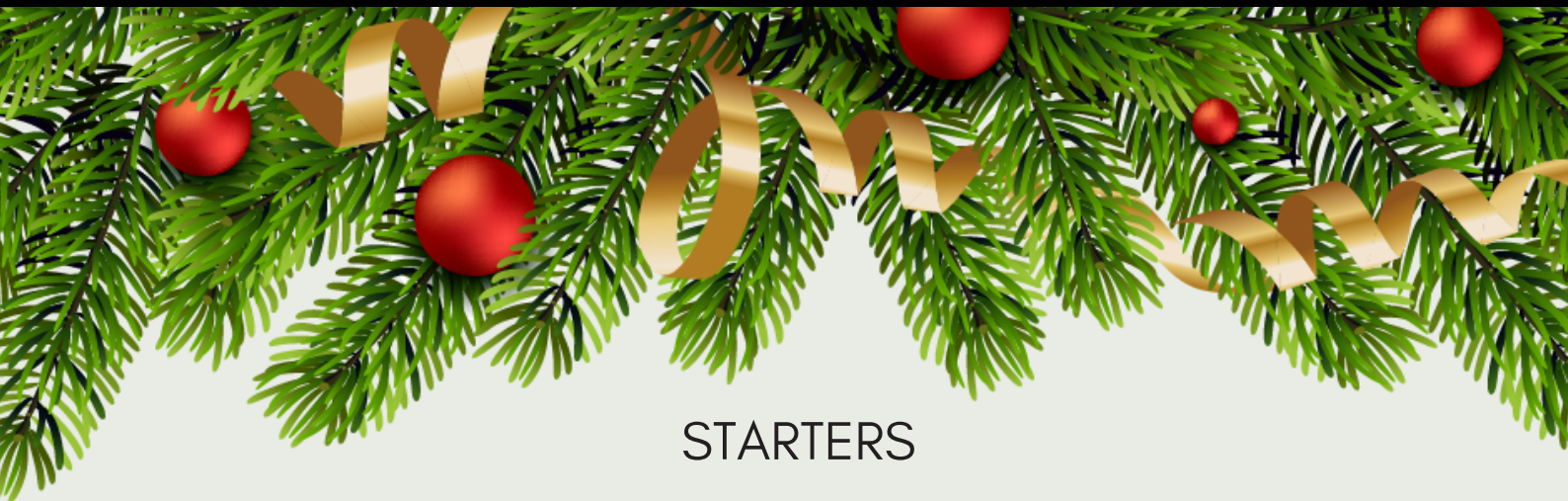


Evening Festive Menu

2 courses 27.50 per person
3 courses 32.50 per person

The
Owls
at Standish



STARTERS

Homemade Soup of the Day | GF available

Made from fresh ingredients, served with homemade bread

Spinach & Ricotta Ravioli

Served with a homemade tomato & fresh basil sauce

Woodland Mushrooms | V

Fresh mushrooms in a golden breadcrumb served with garlic & herb mayonnaise

Smoked Mackerel Patê | GF available

A blend of smoked mackerel, cream cheese, dill & lemon. Served with toasted bread

Cumberland Meatballs

In a creamy peppercorn sauce



MAINS

Seafarers Lasagne

A tasty mix of white fish, tuna, prawns & vegetables, served in mushroom sauce finished with cream. Layered with lasagne, topped with melted cheese

Festive Turkey Roast

Freshly slice Turkey breast, sage & onion stuffing, pigs in blankets, roast potatoes, seasonal vegetables & rich gravy

Vegetable Wellington | V

Roast potatoes, seasonable vegetables served with a rich vegetarian gravy

Hunters Steak | GF available

Sirloin steak approx 8oz. Accompanied with a robust red wine, onion, mushroom & herb sauce. Served with homemade chips & vegetables

Sea Bass Fillet | GF available

Pan-fried with lemon & butter, vegetables. Served on savoury crushed potatoes



DESSERT

CHOOSE FROM A SELECTION OF DESSERTS &
FESTIVE SWEET TREATS ON OUR DESSERT BOARD

(PLEASE ASK YOUR SERVER)

