

Christmas Menu 2018

served 23rd Nov- 24th December

Must Pre Order this menu

Lunch 2 Course £18.50 / 3 Courses £22.50

Dinner 2 Course £21.50 / 3 Courses £25.50

Starters

Truffle Cauliflower & Gruyere Cheese Soup

Sweet Potato Crisps & Homemade Bread

Goats Cheese & Sun blushed Tomato Puff Pastry Slice

caramelised onions, rocket & balsamic glaze

Game Terrine

spiced plum chutney & toasted homemade bread

Gin & Juniper Berry Cured Salmon

celeriac puree, horseradish blini, rocket & pistachio crumb

Mains

Traditional Roast Turkey

rolled and stuffed with chestnut & sage stuffing, pigs in blankets, roast potatoes, honey parsnips & red wine gravy

Braised Beef Featherblade

pearl onions, chestnut mushrooms in a rich red wine sauce, buttered mash potato & parsnip crisps

Mushroom, Chestnuts, Baby Spinach & Stilton En Crouete

sautéed new potatoes and cranberry & red cabbage gravy

Pan Fried Fillet of Hake

fricasse of prawns, chorizo, sun blushed tomatoes, baby spinach and saffron & dill beurre blanc

Pan Seared Barbary Duck Breast

onion & thyme potato rosti, tender stem broccoli and blueberry jus & crispy leeks

All Main Courses are served with Seasonal Vegetables

Desserts

Christmas Pudding

brandy crème anglaise

Cinnamon & Orange Crème Brulee

poached pear compote

Sticky Toffee Pudding

vanilla Ice cream

Boozy Brownie Trifle

brownie, rum & chocolate mousse & dark chocolate chunks

Selection of Cheeses

spiced plum chutney, apple, grapes & crackers

Filter Coffee and Tea Included