

*The
Festive
Menus*





Christmas Menu

2 COURSE £24.00 3 COURSE £28.00

Starters

Roasted root vegetable soup with freshly in house baked bread (V)

Duck and pork terrine, celeriac remoulade, beetroot

Atlantic prawn, smoked salmon asparagus and poached new potato tian

Tempura cauliflower florets, Indian spiced mayonnaise (Vg)

Main Course

Paupiette of turkey breast filled with a sage, onion and chestnut stuffing, wrapped in bacon, wrested on a bed of creamy parsnip puree, finished with traditional gravy, fondant potato and seasonal vegetables

Braised beef, creamy celeriac and herb mash, forestiere sauce

Pan Fried Sea Bass fillet, Lobster, King Prawn and Mussel Broth

Spiced Butternut Squash - Red Curry Sauce, Pea, Broccoli, Chilli, Coconut Shavings (Vg)

Dessert

Traditional Christmas Pudding with rum and raisin ice cream and cinnamon crème anglaise Mulled wine poached pear with orange sorbet and hazelnut praline (Vg)

Selection of hand-picked local cheeses with celery, grapes, crackers and wafers (*Supplement Price £3.50*)

Rich chocolate mousse, sugar roasted peanuts, salted caramel sauce and white coffee ice cream

To Finish

Filter coffee and mini mince pies (*Surcharge of £2.50*)

10% Service Charge

