

Christmas Evening Menu 2018

Two Courses £22.50 - Three Courses £27.50

Roasted Butternut Squash Soup - Served with rustic roll and butter

Smoked Salmon, Dill and Mustard Parfait - Served with dressed leaves, cucumber and red onion chutney with a grain mustard dressing

Barbary Duck Salad - Barbary Duck Breast pan fried & cooked pink, served with a cranberry, orange & pink gin chutney and a mixed lettuce and herb salad

Cherry Tomato, Red Pepper and Toasted Pine Nut Risotto - Served with rocket leaves and parmesan shavings

Melon, Mango & Serrano Ham - Fresh Watermelon and mango served with serrano ham with fresh mint and micro herbs

Roast Turkey - Served with a cranberry & sage stuffing, bacon rolls and a rich pan gravy

Slow Roasted Brisket of Beef - Carved onto a cheddar and chive mash and served with Yorkshire pudding and a rich red wine gravy

Venison & Pheasant Casserole - Tender pieces of venison and pheasant braised in red wine and juniper berries with carrots, celery and leeks, served with a baked cranberry dumpling

Sea Bass Fillet - Pan fried and set on pesto, lemon, asparagus and sweet potato and finished with a lemon and black pepper cream sauce

Mushroom, Cranberry, Brie and Hazelnut Wellington - Served with a mushroom, white wine and cream sauce

All Main courses served with roast and new potatoes with carrots, honey roast parsnips and Brussel sprouts

Christmas Pudding - Served with Brandy sauce

Chocolate and Salted Caramel Stack - Served with chocolate sauce and fresh cream

Caramelized Pear & Almond Frangipane - Served with vanilla custard

Baileys panna cotta - Served with shortbread biscuits

Cheese & Biscuits - With celery, grapes and chutney

Fresh Ground Coffee & Mints

