

CHRISTMAS FESTIVE MENU IN DECEMBER 2019

STARTERS

Cream of pea and ham soup, mint jelly

Potted smoked mackerel, gooseberry relish, melba toast

Minted melon, heirloom tomato and prosciutto ham salad, sherry and honey

Beetroot and goats cheese panna cotta, waldorf salad

Chicken and walnut terrine, sweet pepper chutney,

MAIN COURSE

Roasted cod steak, olives, cherry vine tomatoes, basil, pepper coulis, parsley potatoes

Roast breast of Turkey, chipolata and bacon, cranberry sausage meat stuffing, roast potatoes

Braised beef parcels, red wine, chestnuts, thyme, mustard mash

Pan fried guinea fowl, roasted tomato lemon and tarragon risotto,

Chestnut, cranberry and mushroom loaf, tomato concasse, herb mash served with seasonal vegetables

DESSERTS

Christmas pudding with brandy sauce

Fig and frangipane tart, vanilla sauce

Mulled wine chocolate brownie, clotted cream ice cream

Lime and Cranberry cheese cake, glaze ginger

Selection of cheeses, celery, fruit, water biscuits

fresh filter coffee with mince pies

3 course meal £32.00 per person,
2 COURSE MEAL £26.00 PER PERSON
PARTIES OF 8 OR MORE, 10% SERVICE CHARGE WILL BE APPLIED