



Christmas Menu 2018

Starters

Celeriac & Rosemary Soup with Crispy Chorizo

Crab, Gruyere & Chive Gratin

Juniper Cured Salmon, Smoked Salmon Pate & Winter Vegetable Slaw

Salt Baked Beetroot, Smoked Aubergine, Goat's Cheese & Walnuts

Sautéed Duck Livers, Wild Mushrooms & Marsala

(all served with a selection of breads)

Main Courses

Traditional Roast Turkey, Duck Fat Roasted Potatoes & all the Festive Trimmings

Red Wine & Shallot Braised Beef Cheeks, Potato & Parsnip Mash & Parsnip Crisps

Stuffed Portobello Mushrooms, Spinach & Gorgonzola, Parsley Crumb, Anna Potatoes

Pan fried Hake Fillet, Mussel, Leek & Samphire Risotto

Roasted Guinea Fowl Breast, Chestnut Bisque, Potato Cake & Tarragon Crème Fraiche

Desserts

Christmas Pudding & Brandy Sauce

Lemon Posset, Clementine Curd & Spiced Biscuits

Chocolate & Almond Torte, Sour Cherry & Amaretto Sorbet

Stem Ginger Pudding, Caramel Custard

Cheeseboard, Biscuits, Plum Chutney (£2 supplement)

Pricing per head

Lunch Monday to Saturday

3 course £26.00

2 course £20.00

Dinner Monday to Thursday

3 Course £27.00

2 Course £21.00

Dinner Friday & Saturday

3 course £30.00

Menu available 1st to 24th December, excludes Sundays

A non-refundable deposit of £10 per head is required to secure all bookings.

A discretionary 10% service charge is added to parties of 8 or more

Bookings should be provisionally made via telephone and confirmed with a deposit (within 7 days) & completed order form