



CHRISTMAS MENU 2017

Starters

- Roasted butternut squash soup, chestnut cream, toasted pumpkin seeds
Wild mushroom & spinach tart, rocket leaves, shaved parmesan & truffle oil
Baked goats cheese wrapped in pancetta, red onion marmalade, slow roasted tomato, frisée leaves & toasted pine nut salad
Ham hock, balsamic onion and parsley terrine, piccalilli & toasted sourdough
John Ross smoked salmon, potato blini, beetroot & horseradish relish, sour cream & chives

Main

- Roasted crown of turkey, pigs in blankets, thyme & chestnut stuffing, duck fat roasted potatoes, bread sauce, cranberry sauce & gravy
served with fresh vegetables
Slow braised beef 'Bourguignon', pancetta lardons, button mushrooms, baby onions, potato gratin, French beans
Twice cooked free range pork belly, spiced quince and apple compote, creamy mash, buttered kale, red wine jus
Pan fried fillet of sea bream, chive potato cake, spinach, lobster & caper cream
Sweet potato, spinach & field mushroom Wellington, tenderstem broccoli, roasted red pepper sauce

Pudding

- Homemade Christmas pudding, clotted cream, mulled wine syrup, brandy sauce
Toffee pudding, treacle toffee sauce, vanilla ice cream
Dark chocolate & black cherry delice, shortbread biscuit
Passion fruit crème brûlée
Banoffee sundae, banana and butterscotch ice cream, chocolate ice cream, toffee, granola nut crunch, hot chocolate fudge sauce
Fresh pineapple & blueberries, mango sorbet

Three Courses – £29.95

For bookings of 10 or over a pre-order is required. Service not included.
Menu runs from Monday 27th November to Saturday 23rd December inclusive.
Menu available lunch & dinner Monday - Saturday & Sunday evenings, pre-orders only.