



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.