

CHRISTMAS MENU

2 COURSE MENU (SUNDAY TO THURSDAY) £21.95 (FRIDAY & SATURDAY) £22.95

3 COURSE MENU (SATURDAY TO THURSDAY) £24.95 (FRIDAY & SATURDAY) £25.95

TO START

CHEF'S HOME-MADE FEATURE SOUP (V)

with a hunk of bread

DUCK LIVER PATÉ

with a caramelised red onion chutney & warm bread

BLACK TREACLE CURED LAMB LOIN

with a mango chutney

GARLIC & HERB WILD MUSHROOMS (V)

on toasted ciabatta

THE MAIN EVENT

BREAST OF TURKEY BALLONTINE

wrapped in streaky bacon with a sage & onion stuffing with all the trimmings

FILLET OF STONE BASS

on a bed of crushed new potatoes, wilted spinach with a thyme & cream leek sauce

TRADITIONAL HONEY GLAZED ROASTED HAM

with griddled pineapple

GOATS CHEESE WELLINGTON (V)

mushrooms, butternut squash, cashew nuts, cheese & herbs wrapped in puff pastry

SMOKED DUCK BREAST

with a plum sauce

ALL SERVED WITH ROASTED POTATOES, HONEY ROASTED WINTER ROOT VEGETABLES,
BRUSSELS SPROUTS & A RICH GRAVY

TO FOLLOW

CHOCOLATE BROWNIE

with ice cream & chocolate sauce

PECAN PIE

with ice cream

BAKED NEW YORK CHEESECAKE

with a fruit coulis

EXTRAS

COFFEE & MINCE PIE - £2.50 PER PERSON

CHEESE & BISCUITS - £3.50 PER PERSON

LIQUOR COFFEE - £4.00 PER PERSON