

CHRISTMAS MENU

2 COURSE MENU (SUNDAY TO THURSDAY) £23.95 (FRIDAY & SATURDAY) £24.95

3 COURSE MENU (SUNDAY TO THURSDAY) £26.95 (FRIDAY & SATURDAY) £27.95

TO START

CHEF'S HOME-MADE FEATURE SOUP (V)

with artisan bread

DUCK LIVER PATÉ

with a caramelised red onion chutney & warm bread

MALT WHISKY CURED SMOKED SALMON

with grilled asparagus & toasted sourdough

CREAMY GARLIC MUSHROOMS (V)

finished with crème fraîche & gruyere cheese

THE MAIN EVENT

BREAST OF TURKEY BALLONTINE

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

PAN FRIED FILLET OF SALMON

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

ROAST PORK BELLY

with fig & apple chutney

GOATS CHEESE WELLINGTON (V)

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

SMOKED DUCK BREAST

with an orange 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

WINTER FRUIT CRUMBLE

with ice cream

SALTED CARAMEL CHEESECAKE

with a fruit coulis

EXTRAS

COFFEE & MINCE PIE - £2.75 PER PERSON

CHEESE & BISCUITS - £3.75 PER PERSON

LIQUEUR COFFEE - £4.25 PER PERSON