



CHRISTMAS DAY MENU

£46.95

£25 deposit per adult to be paid by 30/11/11 and the balance to be paid before 11/12/11

Pre order required by 11/12/11. All deposits are non refundable and non transferrable.

--STARTERS--

WINTER VEGETABLE BROTH (V)

Served with mini herbed dumplings

BRAISED DUCK AND PISTACHIO TERRINE

With truffle dressed leaves and apple compote

CARAMELISED RED ONION AND BEETROOT TART (V)

Served with peppered goats cheese and balsamic syrup

THAI STYLE FISHCAKE

Served with a sweet chilli sauce

SMOOTH CHICKEN LIVER PARFAIT

Encased in a truffle butter served with onion marmalade and toasted brioche

~ MAIN COURSES ~

All main courses served with seasonal vegetables

TRADITIONAL ROAST TURKEY

Served with sage seasoning, roast potatoes and rich turkey gravy

SLOW BRAISED LEG OF LAMB

Roasted root vegetable mash and a rich Madeira sauce

FILLET OF SALMON

Served with a bisque of seafood, saffron potatoes and glazed asparagus

THICK CUT ROAST SIRLOIN OF BEEF

Served on Lyonnaise potatoes with a forestiere sauce

FILO PARCEL OF GOATS CHEESE, SPINACH & SUN BLUSH

TOMATO (V)

Served with nicoise vegetables with a tomato and chilli sauce

~DESSERTS~

HOT CHOCOLATE PUDDING

Served with chocolate ice-cream

WINTER BERRY CRÈME BRULEE

With cinnamon shortbread

CREAM FILLED PROFITEROLES

Served with vanilla ice cream, hot Belgian chocolate sauce and marshmallows

CHRISTMAS PUDDING

Served with a brandy sauce

SELECTION OF CHEESES

With onion marmalade and biscuits

Please note some of our dishes may contain traces of nuts and fish may contain bones

Merry Christmas