

Festive Christmas

EVENING MENU

2 COURSES
£39

3 COURSES
£48

STARTER

GREEN MINSTRONE SOUP

FRESH PARMESAN, VIRGIN OLIVE OIL, FOCACCIA BREAD

PAN-SEARED SCALLOPS

BUTTERNUT SQUASH TEXTURE, CHILLI JAM & PARSLEY OIL

GAME MEAT TERRINE

CRANBERRY SAUSAGE MEAT, STREAKY BACON, CARROT ORANGE PUREE, CROSTINI

DUO OF SALMON

CRANBERRY GRAVLAX, SMOKED SALMON MOUSSE, PICKLED BEETROOT & CAROUSEL BREAD

HERB RICOTTA GNOCCHI

FOUR CHEESE SAUCE & PUMPKIN CRISP

PAN-FRIED WOOD PIGEON BREAST

FOREST MUSHROOMS, CARROTS, PEAS FRICASSEE & RED WINE JUS

MAIN

ROASTED TURKEY BREAST

ROAST POTATOES, HONEY GLAZED CARROTS, PARSNIP PUREE, BRUSSEL SPROUTS,
PIGS IN BLANKETS & TURKEY JUS

BEEF SHORT RIBS

ROAST POTATOES, HONEY GLAZED CARROTS, PARSNIP PUREE, BRUSSELS SPROUT & BRAISING JUS

PAN-ROASTED HALIBUT

PEA MOUSSE, BROAD BEANS AND FOREST MUSHROOMS, GARLIC CRUSHED POTATOES,
PARMESAN & PISTACHIO CRUMB

PAN FRIED SEA-BASS

SALTED COD CROQUETTES, JERUSALEM ARTICHOKE PUREE, ROMANESCO & BLACK GARLIC MAYO

NUT ROAST (VE*)

ROAST POTATOES, HONEY GLAZED CARROTS, PARSNIP PUREE,
BRUSSELS SPROUT & VEGETARIAN GRAVY

BUTTERNUT SQUASH RISOTTO- (GF*, VE*)

GORGONZOLA, WALNUTS, PARMESAN TUILLES & GARLIC BREAD

DESSERTS

CHRISTMAS PUDDING (GF,VE)

BRANDY SAUCE & FRESH FRUITS

CHRISTMAS TIRAMISU

BAILEYS & CHOCOLATE SOIL

STICKY TOFFEE PUDDING

VANILLA ICE CREAM & TOFFEE SAUCE

POACHED PEAR -(GF)

PORT & CHRISTMAS SPICE GLAZE, GORGONZOLA MOUSSE

FESTIVE CHEESE BOARD

SELECTION OF CHEESE, CRACKERS, WALNUTS, CELERY STICKS & CHUTNEY

Festive Christmas LUNCH MENU

2 COURSES
£32

3 COURSES
£37

STARTER

GREEN MINSTRONE SOUP

FRESH PARMESAN, VIRGIN OLIVE OIL, FOCACCIA BREAD

GAME MEAT TERRINE

CRANBERRY SAUSAGE MEAT, STREAKY BACON, CARROT ORANGE PUREE, CROSTINI

DUO OF SALMON

CRANBERRY GRAVLAX, SMOKED SALMON MOUSSE, PICKLED BEETROOT & CAROUSEL BREAD

MAIN

ROASTED TURKEY BREAST

ROAST POTATOES, HONEY GLAZED CARROTS, PARSNIP PUREE, BRUSSEL SPROUTS,
PIGS IN BLANKETS & TURKEY JUS

PAN FRIED SEA-BASS

SALTED COD CROQUETTES, JERUSALEM ARTICHOKE PUREE, ROMANESCO & BLACK
GARLIC MAYO

NUT ROAST (VE*)

ROAST POTATOES, HONEY GLAZED CARROTS, PARSNIP PUREE,
BRUSSELS SPROUT & VEGETARIAN GRAVY

DESSERTS

CHRISTMAS PUDDING (GF,VE)

BRANDY SAUCE & FRESH FRUITS

CHRISTMAS TIRAMISU

BAILEYS & CHOCOLATE SOIL

POACHED PEAR –(GF)

PORT & CHRISTMAS SPICE GLAZE, GORGONZOLA MOUSSE