

CHRISTMAS FESTIVE MENU

Curried Parsnip, Apple & Cheddar Soup

Served with Warm Focaccia

Chicken Liver & Maderia Pate

Served with Toasted Baguette with Festive Chutney

King Scallops & King Prawns

Served with Black Pudding, Bacon and Dijon Cream

Free Range Duck Breast

Served with Bacon, Spring Onion with a Plum & Ginger Compote

Seafood Gratin Thermidor

Fresh Fish poached in a Cream White Wine Garlic & Mustard Cream topped with Parmesan

Sauteed Creamy Garlic Mushroom

Served in a Filo Basket with Salad Garnish

Meditereanean Vegetable Risotto & Goats Cheese

XXXXXX

Free Range Turkey

Goose Fat Roasties, Stuffing, Pigs In Blankets, with Bread Sauce & Red Wine Gravy

Roast Loin Woodland Pork

Goose Fat Roasties, Stuffing, Pigs In Blankets, with Bread Sauce & Red Wine Gravy

Roast Sirloin of Longhorn Beef

Goose Fat Roasties, Stuffing, Pigs In Blankets, with Bread Sauce & Red Wine Gravy

Local Lambshank

Served with Minted Mash & a Cranberry & Port Jus

Sea Bass Fillet

Dauphinois Potato with a King Prawn, Tarragon & White Wine Cream

Cod Fillet

Topped with Ratatouille & Gratinated Cheddar on Mash with a Provencale Sauce

Goats Cheese & Potato Tart

Red Cabbage Roasted Tomato, Courgette, Basil Sauce

Brie, Cranberry, Spinach & Mushroom Wellington

Roast potatoes - Sherry Mushroom & Onion Cream

XXXXXX

Christmas Pudding - Brandy snap - Brandy Cream

Sticky Toffee Pudding - Butterscotch Sauce - Vanilla Ice Cream

Vanilla Creme Brulee - Chocolate Chip Cookies

Salted Caramel Pannacotta - Winter Berry Compote

Rich Chocolate Delice - Kirsch infused Cherries - Chantilly Cream

Festive Fruit Salad - Tuile Basket - Festive Ice Cream

Chefs Ice Cream - Tuile Basket - Chocolate Sauce

XXXXXX

Coffee - Chocolates - Mince Pies

2 Courses & Coffee £20 or 3 Courses & Coffee £25 per person

TUESDAY TO FRIDAY

SATURDAY PARTY NIGHTS

4 Courses @ £30 per person including live Music