



Christmas Menu



£29 per head - all 5 courses

£25 per head - starter/main or main/dessert (inc. sorbet & coffee/tea)

£17.50 per head - main only (inc. coffee/tea)

Special rates for larger parties, please enquire

1 - starters

Baked prosciutto wrapped figs stuffed with gooey goats' cheese drizzled with sticky port syrup

Smoked haddock steak topped with a crushed walnut & blue cheese gratin served on a leek puree & wilted spinach

Caramelised apricot & chestnut tarte tatin finished with honey & brandy reduction

Roasted butter bean & rosemary soup with sun-dried tomato & sweet potato crisps served with a warm roll & butter curls

2 - palate cleanser

A scoop of chef's sorbet: peppermint tea or lemon balm & ginger sorbet

3 - main course

Traditional roast turkey with pigs in blankets, hazelnut & clove stuffing, golden roast potatoes, honey glazed parsnips, seasonal vegetables, gravy & classic bread sauce

Pan seared Trout fillet rolled around a dry puntenesca stuffing on a bed of ribbon root vegetable crisps & completed with a pimento & braised plum tomato pesto

Venison Rossini, butter fried venison steak on a sweetened crouton & topped with lambs liver pate & Madeira demi glaze served with celeriac puree & potato julienne with chervil oil

Wild mushroom, thyme, ginger & fennel confit with sautéed potato & tender stem broccoli served in a filo pastry basket and finished with a smooth salted caramel apple cream

4 - dessert

Traditional steamed Christmas pudding topped with thick & sweet brandy cream

Baked clementine & saffron cheesecake with spun sugar & clotted cream roulade

Hot mulled wine & winter berry compote served with shortbreads & spiced rum mini-Madeleine panna cottas

Festive cheeseboard with seasonal fruits, fig & apple chutney & pickles

5 - to finish

A little slice of chef's Christmas cake with tea or coffee