



CHRISTMAS MENU

Please select one item for each course:

STARTERS

- Carpaccio of tuna, mixed leaf salad with a lime, chilli and ginger dressing
- Salad of smoked duck breast with cranberry and red onion chutney
- Tian of spicy pork rillette with sage and shallots served with sweet and sour cherries and focaccia wafers
- Our own prawn and crab cocktail garnished with lumpfish caviar
- Roast onion, celeriac and garlic soup topped with a parmesan crostini (v)

MAIN COURSES

- Roast turkey and seasoning, served with cranberry sauce, chipolatas, fondant potatoes and English Winter vegetables
- Oven baked chicken breast, creamy chive mash on a bed of buttered Savoy cabbage and carrots with a garlic and mushroom sauce
- Confit of belly pork with dauphinoise potatoes, black pudding and Mediterranean ratatouille
- Lamb and spinach curry flavored with freshly ground cumin, coriander seeds and Marsala served with rice, chutneys and poppadums'
- Fillet of fresh cod cooked with plum tomatoes, basil served with coriander mashed potato and roast Mediterranean vegetables

Vegetarian Main

- Chickpea cake with char grilled vegetables, crispy leeks and apple and red onion chutney
- Ripe brie and mushroom filo strudel served with a cherry tomato and herb confit
- Oyster and button mushroom stroganoff with butter beans and long grain rice

DESSERTS

- Mulled wine and blueberry cheesecake and vanilla crème fraiche
- Traditional Christmas plum pudding with brandy sauce
- Apple and cinnamon frangipane tart with clotted cream
- Chocolate and dark rum terrine

COFFEE

- Served from the buffet
- Mince pies with a choice of coffee, tea and infusions

Two course plated meal £19.95 + VAT per person

Three course plated £21.95 + VAT per person