

Christmas Menu 2018



Starters

(V,VG) Celeriac, Truffle and Hazelnut Soup
with Crusty Bread

Potted Ham Hock
with Piccalilli and Melba Toast

Smoked Salmon Mousse
with Horseradish Crème Fraiche

Main Courses

Traditional Roasted Turkey Breast,
*Apricot and Rosemary Stuffing, Pigs in Blankets, Duck Fat Roast
Potatoes and Seasonal Vegetables*

Venison and Port Pudding
With Wild Mushrooms and Spinach

(V,VG) Mushroom, Chestnut and Thyme Pithivier
with Seasonal Vegetables

Troncon of Turbot
with New Potatoes Spinach and Hollandaise Sauce (£6 supplement)

Desserts

Traditional Christmas Pudding
With a Choice of Brandy Butter or Clotted Cream

(V,VG) Gingerbread Sticky Toffee Pudding
With Toffee Sauce

Chocolate Sphere Filled with Chocolate Mousse
Served With a Hot Raspberry Sauce

Lemon Tart
With Clotted Cream

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**Tea, Coffee And Homemade Mince
Pies**

Two Courses £20.95

Three Courses for £26.95 (Pre book only)

Please Ring 01822810273 To Reserve A Table

*Starting Saturday 1st December
£10 deposit required per person*

