

CHRISTMAS MENU 2011

To begin

Chefs soup of the day served with warm bread rolls and butter.

Smoked salmon Millefeuille with lemon and dill sour cream.

Duo of Confit Belly of Pork and seared Scallops with butter-nut squash purée and sage butter.

Chicken liver parfait with home made apple cider chutney and apple crisps.

Mains

Pan fried Duck breast with fondant potato, carrot and orange purée and a red wine jus.

Walnut coated mini goats cheese, pearl barley, artichoke, dressed rocket leaves and garlic butter.

Salmon en pappiette with creamed horseradish potato.

Braised neck of Lamb on a wholegrain mustard mash potato and a redcurrant jus.

Roast Turkey with roast potatoes, pigs in blankets, cranberry stuffing and home made gravy

All of the above served with roast winter vegetable, chestnuts and of course Brussels sprouts (optional).

Choice of any sausage meal from our famous sausage and mash menu including the seasonal Topsy Turkey sausage!

Dessert

Christmas pudding served with a brandy cream

Panatone bread and butter pudding with Madagascan vanilla ice cream

Warm mince pies with ice cream

Orange and brandy pannacotta with a white chocolate tuile biscuit

Champagne jelly in a glass with pink grapefruit sorbet and a winter berry compote

Selection of luxury ice creams

Coffee & mints to follow

£17.50 for 2 Courses

£21.50 for 3 Courses