

Festive Menu

1st to 24th December
12 noon - 2.00 pm and 5.30 pm - 8.30 pm

Creamed Leek Soup

Crispy Heritage Potato Croutons, Freshly Baked Bread Roll

Smoked Chicken & Ham Hough Terrine

Toasted Brioche, Micro Leaf Salad, Redcurrant & Juniper Jelly

Prawn Salsa and Avocado Ice Cream

Flavoured with Chilli & Lemongrass, Picked Garden Leaves, Cucumber Carpaccio

Grilled Fresh Figs (v)

Goats Cheese Pearls, Port Syrup

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### **Traditional Roast Turkey**

*Roast Potato, Potato Croquette, Oatmeal Stuffing, Kilted Sausage,  
Honey Roast Carrot & Parsnip, Buttered Brussel Sprouts, Rich Pan Stock Gravy*

### **Pot-Roasted Beef**

*Silverside Slow Cooked in Stock & Red Wine, Black Pudding & Shallot Torte,  
Roast Root Vegetables, Buttered Brussel Sprouts, Rich Red Wine Jus*

### **Paupiettes of Lemon Sole**

*Salmon Mousse, Glazed Asparagus, Buttered Greens, Carrot Shavings, Creamed Potato,  
Chardonnay & Chervil Sauce*

### **Little Lemon & Herb Rissoles**

*Thick Set Risotto Coated in Panko Crumbs, Micro Ratatouille, Tomato Coulis & Basil Cream*

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Home Made Christmas Pudding

Brandy Butter, Sauce Anglaise

Raspberry & Cointreau Pavlova

*Meringue Nest Filled With Marmalade Cheesecake Cream,
Topped with Cointreau Soused Raspberries, Coconut Tuile*

Black Forest Cheesecake

Dark Chocolate Cheesecake, Morello Cream, Kirsch Syrup

Chef's Cheese Selection

Three Cheeses with Crackers, Oatcakes, Grapes, Celery and Chutney

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Tea/Coffee

Mini Mince Pies

2 Courses £25.00 ~ 3 Courses £30.00