



Christmas

MENU

STARTERS

Homemade Rich French onion soup, topped with a cheddar cheese crouton # *

Stepping Stones gravlax 48 hours cured salmon with dill, lemon and sea salt on a bed of ciabatta bread and horseradish mayonnaise *

Choice of Goats or Halloumi# cheese croûte topped with basil and served on a bed of pine nut and walnut dressed salad # *

Duck and orange parfait with a rich red onion chutney and garnished with Melba toast *

PALLET CLEANSER

Homemade lime sorbet with a mint topping * #

MAIN DISHES

Oven slow Roasted Turkey white and dark meat served with goose fat Roast potatoes, pigs in blankets, with Homemade pork and cranberry stuffing. Fresh sprouts, sautéed in Smokey bacon lardons, Honey roasted carrots and sesame seed tossed parsnips. Finished with our thick turkey gravy.*

Oven Roasted Pork tenderloin, wrapped in Parma ham served with an Inches cider and whole grain mustard cream sauce. Lyonnaise potatoes and red cabbage.*

"Carbonnade Flamande (Flemish Style Stew)" Slow roasted beef brisket in a rich warming Murphy stout and root vegetable stew. Champ mashed potatoes and Steamed Broccoli Stems *

Homemade individual beetroot and squash puff pastry Wellington with a kale and red pesto centre. On a bed of wild mushroom jus, roast potatoes parsnips carrots and seasonal green vegetables # *

Pan fried fillet of sea bass on oriental stir fry vegetables soy, ginger and sesame seed egg noodles. Drizzled with and a hot honey sauce *

DESSERTS

Rich hot flambé Christmas pudding topped with indulgent Courvoisier brandy caramel cream sauce

Homemade Terry's chocolate orange cheesecake with Chantilly cream

Homemade warm sticky toffee and tea soaked date pudding with honeycomb ice cream

Homemade Vegan chocolate, nut & cranberry cheesecake. Finished with berry compote. * #

5 cheese British and French cheese board, fruits crudités fig chutney and crisp biscuits * £5 Supplement

• MENU ITEMS WITH * CAN BE GLUTEN FREE AND ANYTHING # CAN BE VEGAN. JUST LET US KNOW WHEN ORDERING OR ON YOUR PRE-ORDER

3 COURSE £33.50

4 COURSE £39.50

TEA, COFFEE MINCE PIE £3.75

