

CHRISTMAS DAY MENU 2018

£58.95 Per Head £10 pp deposit

TO START

Roast Red pepper & Tomato soup (v)

Basil pesto croutons, drizzled with balsamic glaze & toasted ciabatta.

Baby Prawn & Crayfish Cocktail

with a Bloody Mary sauce, brown bread & butter.

Goats cheese & fig tartlet

topped with flaked almonds on a rocket salad drizzled with honey lemon dressing.

Chicken Liver Pate

with an amaretto caramelized onion chutney salad & Melba Toast.

MAIN COURSE

Turkey crown with all the Trimmings

served with mash potato, roast potatoes, pigs in blanket, Chestnut & cranberry stuffing, honey roasted root vegetables & market vegetables, red wine Jus

Roast sirloin of beef

served with mash potato, roast potato, pigs in blanket, chestnut & cranberry stuffing, honey roasted root vegetables & market vegetables, red wine Jus.

Pan - roasted Halibut

with dill crushed new potatoes, samphire, market vegetables, King prawn & caper parsley butter sauce.

Porcini mushroom tagliatelle pasta (v)

mixed Forrest mushrooms with shallots, in a porcini cream sauce topped with parmesan shaving and drizzled with truffle oil.

DESSERT

Christmas Pudding

candied vine fruits soaked in Cointreau with a choice of brandy sauce, vanilla ice cream or custard.

Lemon & Raspberry Dome

vanilla & raspberry mousse filled with a lemon custard center glazed with white chocolate and raspberry served in a sweet pastry case.

Baileys & Toffee cheesecake

Baileys cream cheesecake with caramel sauce, biscuit crumb base, finished with a chocolate & caramel glaze. With a fresh Apple sorbet.