

# FESTIVE SEASON MENU 2017



**TWO COURSES 17.50**

**THREE COURSES 21.50**

**AVAILABLE FROM THURSDAY 23RD NOVEMBER TO SUNDAY 24TH DECEMBER**

## **PRE-ORDER ESSENTIAL**

### **TO BEGIN**

Tomato, Coconut & Chilli Soup (V)

Oak Smoked Salmon & Chive Potato Cake, Spinach, Poached Egg

Sautéed Chestnut Mushrooms with a Roasted Garlic & Truffled Butter Sauce, Crusty Bread (V)

Chicken Liver Parfait, Toasted Bloomer with Tomato, Apple & Cinnamon Chutney

Cold Water Prawns & Fanned Gala Melon, Pink Gin Sauce & Granary Bread

### **MAIN EVENT**

Roast Turkey Breast with all the Festive Trimmings

Smoked Haddock Fillet, Creamed Leeks, Bacon & Potato Gratin (GF)

Goats Cheese, Roasted Red Pepper & Sweet Onion Filo Parcel, Caesar Style Greens (V)

Duck Leg Confit, Braised Red Cabbage, Dauphinoise Potato (GF)

8oz Char-Grilled Rump Steak, Roasted Potatoes with a Smoked Pancetta, Baby Onion & Thyme Jus

### **TO FINISH**

Traditional Christmas Pudding, Vanilla & Brandy Sauce

Crème Brûlée, Orange Shortbread

Pear & Chocolate Crumble, Crème Anglaise

Selection of Cheeses, Pear Jelly, Sourdough Crackers

#### **FOOD ALLERGIES & INTOLERANCES**

Before ordering food please speak with a member of our team about your requirements.

Gluten Free alternatives can be created to amend dishes.

Fish dishes may contain bones.