

Christmas Menu 2018

Starters

- Winter root vegetable soup, garnished with vegetable crisps and served with a bread roll
- Filo wrapped camembert parcels served on a bed of mixed leaves and red onion chutney
- Portobello mushrooms stuffed with stilton, walnuts and cranberry served on a bed of mixed leaves
- Smoked salmon and dill terrine served with melba toast and mixed leaves

Mains

- Traditional roast turkey served with all the trimmings
- Red wine braised lamb shank served with creamy leek & spring onion mash and a red wine jus
- Pan fried fillet of hake served with courgette provençal, fondant potato and watercress and rocket pesto
- Wild mushroom and spinach risotto dressed with truffle oil and parmesan shavings

All served with seasonal vegetables and sauces

Dessert

- White Chocolate and cranberry brioche bread and butter pudding
- Traditional Christmas pudding served with your choice of brandy butter or custard
- Spiced plum cheesecake
- Trio of local cheeses served with a selection of chutneys, celery, apple and crackers

Followed by

Coffee and mini mince pies

£18.50 for 2 courses Mon - Thursday

£21.50 for 3 courses Mon - Thursday

£19.99 2 courses Fri-Sun

£22.99 3 courses Fri-Sun