



Christmas Menu 2018

£26.95 per person

Stilton, Broccoli and Port Soup

A deliciously rich and warming Stilton and broccoli soup flavoured with Port.

Poached and Smoked Salmon Salad

Flakes of poached salmon combined with strips of smoked salmon on a leaf salad with dill dressing.

Chicken, Pork Orange and Brandy Pate

Our chef's homemade pate. Fine, smooth and creamy in texture, made with lean pork, chicken livers, herbs and brandy. Served with red onion marmalade and toasted French bread.

Three Melons with Exotic Fruits

Slices of honeydew, galia and cantaloupe melon, drizzled with Cointreau and served with an array of exotic fruits.

Traditional Roast Turkey

Mouth-wateringly tender fresh free-range turkey, served with chestnut and mushroom stuffing, chipolata sausage wrapped in bacon, cranberry sauce and homemade bread sauce.

Baked Cod Loin

Skinless, boneless cod loin topped with herb butter & wrapped in parma ham, served on a bed of wilted spinach.

Roast Topside of Beef

Topside of beef roasted with whole green peppercorns. Served sliced with a red wine jus and Yorkshire pudding.

Winter Vegetable and Puy Lentil Wellington

Served with a thyme and vegetable jus.

-Served with a Selection of Seasonal Vegetables and Potatoes-

Christmas Pudding

A traditional dark Christmas pudding, full of plump ripe fruit soaked in cider and sherry. Served with a Napoleon brandy sauce.

Panna Cotta with Strawberries

A wonderfully light set cream dessert with sliced strawberries, Genoese croutons and a passion fruit coulis.

Irish cream and Caramel Cheesecake

An amaretto biscuit base filled with a delicious creamy filling topped with luscious caramel.

Hot Chocolate and Stem Ginger Sponge Pudding

Served with a butterscotch sauce and vanilla ice cream.

Coffee and Mince Pies

-A compulsory service charge of £1.00pp will be added to your bill for parties of 15 or more-