



## 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.*

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### 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-

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### 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.*

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### Coffee and Mince Pies

-A compulsory service charge of 10% will be added to your bill for parties of 15 or more-