



CHRISTMAS PARTY MENU 2018

STARTERS

JUNIPER & RED WINE CURED SALMON, *potato omelet & horseradish cream*
SALT BAKED BEETROOT, *celeriac puree, root vegetable crisps & reduced balsamic*
SMOKED HADDOCK ARANCINI, *curried yoghurt, soft boiled quails egg, pickled & salted cauliflower*
FILLET OF BEEF CARPACCIO, *black garlic puree, artichoke crisps & sweet potato*
BLACK PUDDING SCOTCH EGG, *fruity brown sauce, bacon crumb & honey*

MAINS

ROAST TURKEY BREAST, *sausage & apricot stuffing, bacon wrapped chipolata, duck fat roast potatoes, bread sauce & red wine jus*
SCOTTISH HALIBUT, *creamed sprouts, smoked bacon, sage & pine nut crust, poultry juices*
TWICE BAKED BLUE CHEESE SOUFFLE, *red onion jam, mulled wine salsify & chargrilled broccoli*
½ ROAST CREEDY CARVER DUCK, *fondant potatoes, pak choi & plum sauce*
8OZ ENGLISH RIBEYE, *horseradish mash, wilted spinach, roast carrot, kitchen tobacco & red wine sauce*

All mains are served with honey glazed roots and sautéed Brussel sprouts with chestnuts

PUDDINGS

STEAMED CHRISTMAS PUDDING, *brandy custard and redcurrants*
CHOCOLATE FONDANT, *chocolate sauce & salted caramel ice cream*
PINEAPPLE UPSIDE CAKE, *Sailor Jerry rum & raisin ice-cream*
JELLY & ICE-CREAM', *raspberry & rosewater jelly, Judes' vanilla ice-cream, chocolate sphere and warm white chocolate sauce*
CHEESEBOARD, *a selection of English cheeses served with grapes & spiced pear chutney*

2 COURSES £28

3 COURSES £34