



CHRISTMAS PARTY

STARTERS

PARSNIP & APPLE SOUP, *toasted almonds, artisan bread*
PAN FRIED PIGEON BREAST, *smoked bacon, onion & port jus*
SMOKED SALMON & CRAYFISH SALAD, *dill blini & burnt lemon dressing*
GARLIC KING PRAWNS, *toasted bloomer, lemon wedge*
FILLET OF BEEF CARPACCIO, *dressed rocket, Parmesan crisps, horseradish cream*
WARM RED ONION & GOATS CHEESE TART, *roasted figs, beetroot dressing*

MAINS

ROAST TURKEY BREAST, *sausage & apricot stuffing, pigs in blanket, roast potatoes, bread sauce, red wine jus*
ROAST RUMP OF LAMB, *rosemary rosti, crushed pea & mint, chantenay carrots, redcurrants, red wine jus*
ROASTED MEDITERRANEAN VEGETABLE WELLINGTON, *Marlborough mushrooms & leeks, red pepper sauce*
8OZ ENGLISH RIB-EYE, *roast tomato, flat mushroom, sweet potato mash, wilted spinach, chimichurri dressing*
PAN ROAST SCOTTISH HALIBUT, *creamed sprouts & smoked bacon, champ mash, cherry vine tomato*
PAN FRIED CREEDY CARVER DUCK BREAST, *fondant potatoes, roasted celeriac, baby carrots, five spice jus*

PUDDINGS

TRADITIONAL CHRISTMAS PUDDING, *brandy custard and redcurrants*
SPICED APPLE AND BLACKBERRY CRUMBLE, *vanilla custard*
CHOCOLATE BROWNIE, *chocolate sauce, Cornish clotted cream*
HOMEMADE LEMON POSSET, *strawberry coulis, lemon biscuits*
CHEESEBOARD, *a selection of English cheese served with celery, grapes, piccalilli, quince jelly & biscuits*

2 COURSES £28 3 COURSES £32