



Christmas menu

STARTERS

Roast Carrot, Parsnip and Sage Soup finished with a Herb Oil
Greenland Prawn Cocktail bound in a Lime & Coriander
Mayonnaise finished with Pea Shoots

Ham Hock, Thyme and Grain Mustard Terrine with Homemade
Piccalilli

Portobello and Chestnut Mushroom Ragout served on
Toasted Crostini with Shaved Parmesan and Rocket

MAIN DISHES

Traditional Roast Turkey with Sage and Onion Stuffing,
Chipolata, Roast Potatoes and Roasting Gravy

Roast Rump of Lamb with Creamed Leek and Chive Mash and
Bordelaise Sauce

Baked Fillet of Cod with a Pesto Crumb, Creamed Leek and
Chive Mash and Tomato & Basil Coulis

Sweet Potato, Butternut Squash and Baby Spinach Crumble
glazed with Cheddar Cheese

All Main Courses Served with Brussel Sprouts, Roast Carrots and
Parsnips and Root Vegetable Puree

DESSERTS

Duo of Ice Cream Served in a Brandy Snap Basket

Selection of British and Continental Cheeses with Chutney,
Grapes and Crackers

Traditional Christmas Pudding with Brandy Cream Sauce

Lemon & Elderflower Cheesecake on a Ginger Biscuit Crumb
and a Blueberry Compote

Individual Red Velvet Torte with a Raspberry Ripple Ice Cream

Coffee and Mince Pies

2 courses £33.50

3 courses £39.50

