



CHRISTMAS MENU *for 2018*

available from 3rd to 21st December (not including weekends)

STARTERS

Homemade soup of the day served with home-made bread & butter.



Smoked mackerel terrine served with sea salt croutes & a beetroot & horseradish salsa.



Roast chicken & cranberry ballotine served with a smoked herb oil and baby crouton salad.



Crispy camembert served with toasted sourdough & festive chutney.

MAIN COURSES

Roast turkey crown served with pigs in blankets, honey roast parsnips, goose fat roast potatoes, sautéed sprouts with smoked bacon & spiced black cherry sausage meat stuffing.



Pan-fried venison with roast parsnip puree, braised red cabbage, a sprout & smoked bacon croquette & black cherry jus.



Salmon en croute served with dauphinoise potatoes, buttered greens & a white wine dijon mustard cream.



Roast winter vegetable, blue cheese & chestnut crumble with garlic & rosemary roast new potatoes & home-made seeded bread

DESSERTS

Home-made Christmas pudding with brandy sauce.



Vanilla crème brulee served with a raspberry shortbread biscuit.



Dark chocolate & black forest roulade.



Sticky apricot pudding topped with butterscotch sauce & home-made vanilla ice cream.

One Course **£11.50**, Two Courses **£15.50** or Three Courses **£18.50**