

Christmas Menu 2018

Minimum 8 People

Two Course £25.50

Three Courses £32.50

Price includes Tea/Coffee and mince pies

Sweetcorn and Caramelised Onion Soup

Garnished with a lightly curried lemon butter dressing

Pumpkin and Scallion Velouté Spring Roll

Served with a crispy kale seaweed and lemon chili dipping sauce

Chicken Liver Pate

Served with mixed leaves, Cumberland sauce and oatcakes

Honey-Glazed Ham and Stornoway Black Pudding

Sautéed with sweet potato, peas and caramelised pineapple,
garnished with café de paris butter dressing

Roast Turkey and all the Trimmings

Served with sundried fruit and sage meat stuffing, jolly boys, roast and mash potatoes,
steamed vegetables, cranberry confit and natural gravy

Pan Roasted Fillet of Sea Bass

Served with Biarritz potatoes and panache of vegetables and prawn bisque

Duck Leg Confit

Served on a warm salad of savoury cabbage, bacon, butterbeans and French beans in pesto rosso,
mandarin jus and shavings of parmesan garnished with beer battered onion rings

Thai Style Winter Vegetable, Cashew Nut and Cauliflower Curry

Served with jasmine rice, potato, fenugreek and fresh tomato and coriander sauce

Christmas Pudding

Served warm with vanilla ice cream and crème anglaise

Vanilla Crème Brûlée

Served with fruit berry compote

Rhubarb and Ginger Parfait

Served frozen garnished with brandy snap tulle

Flourless Chocolate and Hazelnut Amaretto Cake

Served with mango sorbet

Pre-orders required 48 hours prior to your booking.