



Christmas Day Menu 2018

Welcome Drink

A small glass of mulled wine or fizz and orange cocktail

Starters

Wild mushroom soup with truffle oil

Poached salmon and crayfish tart with crab aioli

Smoked trout and mackerel mille feuille with dill crème fraiche

Duck liver parfait with poached orange zest and melba toasts

Spiced pigeon breast with roasted squash and cherry jus

Mulled pear, roasted walnut and chicory salad with dolcelatte dressing

Main Course

Pan roasted breast of turkey wrapped in prosciutto and served with sausage stuffing, bread sauce and all the trimmings

Roast sirloin of beef served with all the trimmings

Pan fried rump of lamb with mint jus and celeriac puree

Spinach, ricotta and portobello mushroom pathivier with wild mushroom sauce

Pancetta wrapped monkfish with tarragon butter sauce

Baked fillet of smoked haddock with soft boiled quails eggs and watercress sauce

Roast potatoes, mashed root vegetables and buttered brassicas served to the table



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Puddings

Christmas pudding with brandy sauce and port syrup

Forest berry cheese cake with raspberry panna cotta ice cream

Chocolate orange brownie with Grand Marnier syrup and cinnamon chantilly

Sherry trifle with brandy snap tuille

Long Clawson stilton and Welsh vintage cheddar with malt loaf and balsamic red onion marmalade

Three scoops of ice cream or sorbet

Tea, coffee and mince pie

Choose a glass of any dessert wine or port for £4.25 or a brandy, malt whiskey or liqueur for just £3.25 from our "After dinner tipples menu"

£71.50 per person (children under ten £35.00)

Deposit of £15.00 per person is required by 17 November latest to secure reservation

Pre-order only, final selections required by Saturday 15 December latest

Discretionary 10% service charge will be added to your final bill