



Christmas Day Menu 2017

Welcome Drink – a small glass of mulled wine or fizz and orange cocktail

Starters

Leek, potato, and Jerusalem artichoke soup with white truffle oil

Scallops served gratinated in their shells with pancetta lardons and snipped chives

Pan fried cod cheeks with sautéed black pudding, tarragon cream, crispy shallots

Chicken liver and brandy parfait with fig purée, toasted hazel nuts, brioche crisps

Venison and chorizo scotch egg with celeriac remoulade

Baby leek and gruyere tartlet with rocket salad, mustard vinaigrette

Main Course

Roast turkey ballotine with all the trimmings

Roast sirloin of beef with all the trimmings

Slow roasted lamb shank on pearl barley risotto

Spinach, mushroom, Berkswell cheese wellington with tomato and olive ragout

Lemon crusted sea trout with smoked red peppers and saffron potatoes

Pan fried sea bass with crab hollandaise, roasted cherry tomatoes, and crispy battered mussels

Roast potatoes, roasted root vegetables, buttered brassica's served to the table



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Desserts

Christmas pudding with Grand Marnier and tangerine syrup and brandy clotted cream

Christmas Eton mess with mulled forest fruit compote

Chocolate orange tart with cinnamon mascarpone

Honey, stem ginger and nutmeg sponge pudding with crème anglaise

Cashel blue cheese with malt loaf, crisp breads and Spitfire ale chutney

Mince pies and coffee

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"

£69.50 per person (children under ten £35.00)

Deposit of £15.00 per person is required by 30 November latest to secure reservation

Pre-order only, final selections required by Saturday 16 December latest

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