

# **Christmas Menu**

## **Starters**

*Home Made Soup Of The Day Served With Artisan Roll*

*Deep Fried Brie With A Mixed Leaf Salad And Cranberry Orange Compote*

*Slow Cooked Pork Belly With A Tomato And Chilli Barbeque Sauce*

*Salted Cod Cakes Served With Lemon Mayonnaise*

*Chicken Liver Pate Served With Artisan Roll And Red Onion Chutney*

*Chestnut And Shallot Tatin With A Mushroom And Maderia Sauce*

## **Main courses**

*Traditional Roast Turkey With All The Trimmings*

*Nut Roast Served With All The Trimmings  
(Vegan Friendly Upon Request)*

*Ribeye Steak Served With Handcut Chips, Roasted Vine Tomatoes And Pancetta Wrapped  
Green Beans  
(£4.00 Supplement)*

*Roast Breast Of Pheasant Served With Celriac Pure, Parsnip Crisps And A Cider Onion Jus*

*Pan Fried Seabass Fillet On A Potato Rosti With Baby Spinach And A Vanillia Coriander  
Butter Sauce*

*Individual Butternut Squash And Blue Cheese Wellington With A Beetroot And Pecan Salad*

## **Desserts**

*Baileys Cheesecake Served With A Mint Chocolate Brittle*

*Christmas Pudding Served With A Brandy Anglaise*

*Home Made Lemon Tart Topped With Blackcurrant Sorbet And Tuile Biscuit*

*Winter Berry Parfait Served With A Cranberry Granola*

*Ice Cream And Sorbet Selection*

*A Selection Of Cheese From The Trolley Served With Crackers And Quince Jelly  
(£3.50 Supplement)*

**£19.95 Two Courses £24.95 Three Courses**

**~ Please note a 10% service charge will be added to all parties of six or more ~**