



CHRISTMAS MENU 2018

Starter

Celeriac & apple soup, chive crème fraiche

Wild mushroom, roasted butternut squash & sage tart, rocket & shaved parmesan

Roasted pear, Cashel blue cheese & red chicory salad, maple glazed pecans, poppy seed dressing

Slow cooked pork, green peppercorn & Serrano ham terrine, Christmas chutney & toasted sourdough

John Ross smoked salmon, potato blini, beetroot & horseradish relish, sour cream

Main

Roasted crown of turkey, Cumberland chipolata, bacon wrapped thyme & chestnut stuffing, duck fat roasted potatoes, bread sauce, cranberry sauce & gravy

Slow braised beef 'Bourguignon', pancetta lardons, button mushrooms, baby onions & potato gratin

Twice cooked free range pork belly, crackling, spiced quince & apple compote, creamy mash, grain mustard & cider jus

Pan fried fillet of sea bass, prawn bisque & fennel risotto, balsamic roasted cherry tomatoes

Sweet potato, spinach & field mushroom Wellington, tenderstem broccoli, red lentil & chestnut sauce

All served with fresh vegetables

Pudding

Homemade Christmas pudding, clotted cream, mulled wine syrup, brandy sauce

Toffee pudding, treacle toffee sauce, vanilla ice cream

Pistachio cheesecake, Greek yoghurt, honey & raspberries

Spiced clementine crème brûlée, lemon shortbread biscuit

Black forest ice cream sundae with chocolate brownie, cherry compote & hot chocolate sauce

Fresh pineapple & blueberries, passion fruit sorbet

Three Courses - £30.50 (service not included)

This menu is for advance bookings only and runs from Thursday 29th November to Saturday 22nd December. It is not available on Sunday lunchtimes.