

Christmas Day Minus

LEEK, POTATO, PANCETTA SOUP WITH CRUSTY BREAD ROLL

SMOKED SALMON, CREAM CHEESE & DILL ROULADE SERVED WITH

HORSERADISH CREAM & CRESS

CHICKEN LIVER PARFAIT, CRANBERRY CHUTNEY, MELBA TOAST

BAKED CAMEMBERT WITH GARLIC& ROSEMARY OIL & WARM CIABATTA

CREAMY STILTON MUSHROOMS ON TOASTED CIABATTA, SALAD

SORBET

CRANBERRY GLAZED STUFFED TURKEY BREAST roasted vegetables and Cointreau jus

LOCALLY SOURCED MATURED FILLET STEAK roasted vegetables, port & mushroom sauce

PANCETTA WRAPPED PORK TENDERLOIN horseradish mashed potatoes, roasted veg & calvados gravy

 $\begin{array}{c} \textbf{RACK OF LAMB SERVED PINK} \\ \textbf{mashed potatoes, seasonal vegetables} \ \textbf{\textit{0}} \ \textbf{mint jus} \end{array}$

PAN-FRIED SEA BASS & KING PRAWNS ratatouille & basil

COUS COUS STUFFED ROASTED PEPPER served with rich tomato sauce

TRUFFLE

TRADITIONAL CHRISTMAS PUDDING - BRANDY CRÈME ANGLAISE
RICH DARK CHOCOLATE MOUSSE
RED VELVET CHEESECAKE SERVED WITH BERRY COULI

LOCAL CHEESE BOARD Crackers, Grapes, Celery, Chutney

TIRAMISU

SELECTION OF ICE CREAMS OR SORBETS

COFFEE, MINCE PIE, LIQUEUR

75 PER PERSON
CHILDREN UP TO 10 YEARS OLD- HAL F PRICE

PRE-ORDER REQUIRED AT LEAST **2 WEEKS** BEFORE THE RESERVATION DATE.

PLEASE INFORM US OF ANY SPECIAL OR DIETARY REQUESTS WITH YOUR PREORDER

PLEASE NOTE THAT A NON REFUNDABLE **DEPOSIT OF £30 PER PERSON** IS REQUIRED AT THE TIME OF BOOKING TO SECURE IT.