



CHRISTMAS DAY MENU 2018



AMUSE BOUCHE

Cauliflower & cumin soup, smoked cheddar fritter, white truffle oil



TO START

Pressed chicken, pheasant & partridge terrine wrapped in prosciutto ham, served with a plum & juniper chutney, micro herb salad & toasted brioche



Mini smoked fish platter, smoked river test trout pate, smoked salmon, hot smoked mackerel,
pickled shallot & caper salad, saffron mayonnaise, granary bread



Curried parsnip & apple soup, coconut crème fraiche, onion bhaji



Salad of roasted butternut squash, beetroot & artichoke with Swiss chard, walnut, goats cheese bonbons, balsamic glaze



Blood orange sorbet with a berry compote



ALL OF OUR FOOD IS FRESHLY MADE ON THE PREMISES, AT BUSY TIMES THERE MAY BE A DELAY
(PLEASE BEAR WITH US!)

A DISCRETIONARY 10% SERVICE CHARGE IS ADDED TO THE BILL FOR ALL TABLES DINING INSIDE.



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THE MAIN EVENT



Roast breast & leg of turkey, goose fat roast potatoes, sage & chestnut stuffing, Toulouse pigs in blankets, buttered seasonal vegetables, braised red cabbage, walnut & bacon sprouts, turkey jus, parsnip crisps



Braised shoulder of lamb, dauphinoise potato, maple roasted root vegetables, wilted spinach, red wine & mint jus



Duo of guinea fowl, pan fried breast & confit leg, fondant potato, creamed savoy cabbage & bacon, Tenderstem broccoli, port & thyme cream sauce



Oven baked turbot fillet, sautéed new potatoes, samphire, cray fish red onion, sundried tomato & mussel broth



Chestnut mushroom, spinach & brie tart, roasted root vegetables, sautéed new potatoes, tomato & red pepper sauce



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DELICIOUS HOMEMADE DESSERTS



Fruit & ale Christmas pudding with a rum sauce



Dark chocolate & amaretto tart with cherry compote & vanilla cream



Orange & lemon posset with vanilla shortbread biscuits



White chocolate & baileys bread & butter pudding with crème anglaise



Selection of four local cheeses, fudges biscuits,
quince jelly, chutney & grapes



Selection of petit fours, tea & coffee



£74.99

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