



# 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.

