

Xmas Fayre Menu

SERVED FROM 1ST - 24TH DECEMBER

STARTERS

- Cashew corn chowder with chipotle oil
- Goat's cheese, hazelnut and basil terrine
with marinated beetroot
- Gravadlax with celeriac and fennel salad
- Duck pate with thyme butter, ciabatta toast
and orange marmalade
- Game, apricot and pistachio meatloaf,
with tomato chutney

MAINS

- Roast turkey with cranberry and chestnut stuffing
wrapped in bacon
- Fish pie topped with sliced gratin potatoes
- Confit of duck with port and citrus sauce
- Venison casserole with root vegetable purée,
crispy onions and sliced almonds
- Smoked haddock and prawn kedgeriee
- Sirloin steak with creamy wild mushroom sauce
- Salmon fillet with a salsa of pomegranate, cucumber,
capers & cider vinegar, garnished with dill
- Butternut and lentil gateau,
with festive red cabbage

SWEETS

- Spiced carrot, almond and date
- Christmas pudding with brandy custard
- Lemon meringue parfait with strawberry compote
- Clementine and ginger trifle
- Sticky toffee pudding with vanilla ice cream
- Cheese and biscuits
- Coffee and Mints £2.75

~~LUNCHTIME.....2 COURSE £19.25; 3 COURSE £23.25~~
EVENING2 COURSE £22.50; 3 COURSE £27.50
(Steak £5 supplement)