

Menu

PRE STARTER

Chef's Amuse Bouche

STARTERS

Roast Parsnip and Apple Soup with parsnip crisps

Crab and Crayfish Tian roasted cherry tomatoes, apple salad

Trio of Beetroot, Goat's Cheese Panna Cotta candied walnuts

Goat's Cheese Tartlet fig jam and watercress and walnut salad

Chicken and Tarragon Terrine winter slaw, red onion and toasted brioche

MAIN COURSES

Roast Turkey roast gravy, sausage meat and herb stuffing, fresh cranberries, roasted root vegetables and potatoes, chipolata wrapped in bacon, roast potatoes.

Roast Beef homemade Yorkshire Puddings, braised red cabbage, roasted root vegetables and rich pan gravy

Chorizo Stuffed Breast of Chicken rosti potato, red pepper and tomato sauce

Sea Bream Fillet fondant potato, tomato fondue, braised chicory

White Bean and Truffle Cassoulet roasted and cream leeks, sautéed wild mushrooms

DESSERT

Traditional Christmas Pudding with a Christmas pudding muffin and brandy sauce cream

Chocolate and Orange Cake orange salad and coffee cream

Gin and Tonic Citrus Posset raspberries, shortbread biscuits

A Selection of English Cheese roast onion bread, biscuits, celery and home made chutney

Bread and Butter Pudding with a hint of orange and cinnamon, rich creamy custard

Coffee or tea served with mini mince pies and homemade petit fours

