



Christmas Menu 2018

French onion soup topped with gruyere crouton and served with an oven fresh granary roll

Chicken and ham terrine, boiled egg, plum and apple chutney, melba toast

Smoked mackerel and salmon pate with marinated kiwi

Baked Portobello mushroom stuffed with asparagus, sun dried tomatoes and pine nuts, served with a rich red pepper coulis

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Pan roasted Barbary duck leg served with charred blood orange, roast parsnips, pomme anna potatoes, greens, jus

Traditional roast turkey breast served with all the festive trimmings

Pan seared seabass fillet, aromatic carrot puree, baby carrots, samphire and burnt rosemary, finished with fresh parsley oil

Chestnut, parsnip and spinach wellington served with creamed spinach, fresh greens and rich veg jus

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Cookies and cream served with salted caramel ice cream

Traditional Christmas pudding served with brandy sauce and finished with fresh redcurrants

Raspberry and lemon brûlée

Selection of cheeses served with plum and apple chutney, celery and crackers
(£2 supplement)

£24.95

Pre order only – see attached pre order form



Christmas 2018 Booking Form

Party Name: _____

Contact Number: _____

Total Number in Party: _____

Reservation Date: _____

	Enter Total Quantity
<u>Starters:</u>	
French Onion Soup	
Chicken & Ham Terrine	
Mackerel & Salmon Pate	
Portobello Mushroom	
<u>Mains:</u>	
Duck Breast	
Roast Turkey	
Seabass	
Wellington	
<u>Desserts:</u>	
Cookies & Cream	
Christmas Pudding	
Brulee	
Cheese & Biscuits (£2 supplement)	

Deposit Amount (£10.00 per person): _____

Date Paid: _____