



## Christmas Menu 2018

Bookings Now Being Taken  
Served 3<sup>rd</sup> – 24<sup>th</sup> December

### Starters

**GF\*(V)** Parsnip & Fennel Soup with Apple Compote served with Homemade Bread

**GF\*** Home-Smoked Salmon served with Salsa Verde, Lemon and Horseradish Mayonnaise with Homemade Oatcakes

Christmas Cracker- Shredded Turkey, Chestnuts and Sage in Spring Roll Pastry Shaped like a Cracker served with Cranberry & Orange Dip

**(V)** Beetroot and Feta Arancini- Breaded Beetroot Risotto with a Feta Cheese Centre served with Golden Beetroot Purée

**GF** Smoked Chicken and Apricot Terrine served with Celeriac & Apple Remoulade

### Mains

**GF\*** Fresh Turkey with Duck Fat Roasties, Seasonal Vegetables, Stuffing, Chipolatas & Rich Gravy

**GF** Succulent Slow Cooked Braised Beef served with Truffle Mashed Potatoes, Root Vegetable Fondants and Rosemary jus

**GF** Pan Seared Fillet of Hake served with a Langoustine Bisque Risotto

**GF (V)** Authentic Mushroom Stroganoff with Aged Basmati Rice and Lightly Pickled Vegetables

**GF** Confit Smoked Pork Belly with Bubble & Squeak, Cider Braised Cabbage and a Rich Cider Jus

### Desserts

Christmas Pudding with Brandy Sauce

**GF** Black Forest Trifle with Kirsch Soaked Black Cherries

Milk and White Chocolate Bread and Butter Pudding and Vanilla Custard

**Price includes Tea/Coffee and Mince Pies**

Lunch Menu for 2 Courses - £14.95 Evening Menu for 2 Courses - £18.95

Lunch Menu for 3 Courses - £18.95 Evening Menu for 3 Courses - £23.95

Senior Menu for 3 Courses Lunch or Evening - £15.95

GF = Gluten free, GF\* = This dish can be tailored to be Gluten Free, V = Vegetarian  
For any allergies please ask your server as some of our dishes can be tailored to suit.