

Christmas Menu 2017

2 Courses £18.50

3 Courses £24.50

Mulligatawny (Mild curried Root Vegetable soup) *served with crusty bread*

'Denvilled' chicken Livers *finished in paprika and white wine cream sauce served on toasted brioche*

Pan seared cornish Scallops *served on pea puree, pancetta crisp and micro herbs (£3 supplement) (gf)*

Caramelised Goats cheese *served on beetroot carpaccio finished with hazelnut crumb (gf)*

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Roast Breast of Turkey *with sage & cranberry baubel,*

*'Pig in blanket' and rich gravy*

Fillet of pork Wellington *served with mushroom duxell, braised shallots, Rosemary & red wine jus*

Smoked haddock Florentine

*Lightly Poached Smoked haddock served on wilted spinach and topped with cheese sauce*

Wild Mushroom Risotto

*Finished with white truffle oil and parmesan crisp (gf)*

*All served with 'best of british' Roast potatoes and glazed seasonal vegetables (gf)*

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'Christmas Assiette'

Christmas pudding ice cream, mulled wine poached pear and warm mince slice

Warm Christmas pudding *Finished with brandy sauce*

'Tutti Frutti'

Orange posset finished with passion fruit cream and citrus zest (gf)

Fresh cream profiteroles *with chocolate mousse cream and butterscotch sauce*

Selection of British Cheese *served with fruits and biscuits (£2 supplement)*