

Christmas Menu 2017

2 courses- £20.95

3 courses- £24.95

Starters

Spiced Sweet Potato & Lemongrass, Coconut soup (V) GF*

Salmon & Spinach and Cream Cheese Roulade, pickled cucumber, endive salad GF*

Duck and Pork Rillettes, salad & toasts GF*

Main Course

Traditional Roast Turkey GF*

Pigs in blankets, Sage and onion stuffing, Roast potatoes,
Turkey gravy

Roast Rump of Lamb GF

Dauphinoise potatoes, Madeira sauce

Beef Cheeks Cooked in Red Wine GF

Cauliflower purée, crispy potatoes, bacon & hazelnuts

Butternut Squash Ravioli with Mushrooms, (V)

Tomato & Sage Sauce and Parmesan

Roast Almond-Crusted Trout with Leek and Lemon Cream (*boneless*) GF

Garlic and Capers New Potato

All main courses come with seasonal vegetables

Dessert

Our Traditional Christmas Pudding, brandy butter GF*

Caramelized Apple & Amoretti Tart, almond ice cream

Chocolate & Rum Roulade, vanilla ice GF

GF *Gluten free*

GF* *can be cooked gluten free or gluten free bread available please ask*

V *Vegetarian*

Although every care is taken we cannot guarantee any of our dishes are 100% nut free