

# Christmas Menu 2018

## Starters

- Cream of cauliflower soup with stilton croutons
- Deep fried goats cheese with a herb crumb on beetroot, apple and walnut slaw with beetroot puree
- Smoked haddock fishcake on a bed of watercress with a mornay sauce
- Duck liver and brandy pate with toast and apricot relish

## Mains

- Festive roast turkey with chipolatas in bacon and chestnut and cranberry stuffing (vegetarian roast available)
- Slow braised venison shank with rosemary and redcurrant on a root mash with spiced red cabbage
- Outdoor reared pork belly with celeriac and potato dauphinoise, apple compote and a cider and Dijon mustard jus
  - Breast of duck with an apricot and orange sauce and sautéed potatoes with rosemary
  - Halibut supreme on a crab bisque with potato and parmesan croquettes and selected green vegetables
- Roasted butternut squash, chestnut mushroom and pea risotto topped with a rocket, cherry tomato and parmesan salad

## Desserts

- Christmas pudding with choice of custard, brandy butter or double cream
- Chocolate and raspberry sherry trifle topped with whipped cream and shaved chocolate
- Spiced plum crumble with custard or double cream
- Cheese board with homemade apple, fig and cider chutney

## Coffee and chocolates

Two courses £22.50 Three courses £27.50

# Pre Order Form

Two courses £22.50 Three courses £27.50

Name:

Party/Group:

Time:

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A £10 per head non-refundable deposit is required

Pre Orders required a minimum of 7 days before reservation