



Festive Menu 2009

Roast Plum Tomato & Fresh Basil Soup

Chicken Liver Parfait, spiced Fruit Chutney & Chunky Toast

Smoked Salmon & Prawn Parcel on Pickled Cucumber *£2.50 supplement*

Baked Goats Cheese on a Portobello Mushroom with Caramelised Red Onion Chutney

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Roast Turkey Breast filled with Sage & Chestnut Stuffing, wrapped in smoked Bacon with Cranberry Jus.

Grilled Lamb Cutlets, Dauphinoise Potatoes, Calvolo Nero & Ratatouille Sauce

Grilled Rib-Eye Steak and Hand Cut Chips with Green Pepper sauce and creamed Spinach

Baked Tranch of Halibut with Haricot Bean Cassolet and Celeriac Mash

Baked Chestnut and Parsnip Terrine with fine Green Beans, Red Pepper Broth and Parmesan Crisp

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Rich Italian Chocolate Cake with Tia Maria Cream

Christmas Pudding with Rum Butter or Brandy Custard

Christmas Crème Brulée

Cinnamon Baked Figs with Crème Fraiche & Sticky Port Sauce *£2.00 supplement*

English Cheese Selection *£2.50 supplement*

£19.95 for two courses

£24.00 for three courses

Available from 1st December onwards at Lunch and Dinner. In order to assist our planning we would ask that tables of 8 or more pre-order at least 2 days in advance.