

Christmas Fayre

Homemade parsnip and leek soup

*portobello mushrooms topped with baby leaf spinach, cranberry
and wensleydale cheese, served on a balsamic reduction*

*smoked salmon, atlantic prawns and avocado timbale
drizzled with a lemon mayonnaise*

*homemade duck, walnut and orange jelly pate
served with a festive red onion chutney*

homemade chicken and apple balls with a sweet chilli sauce

oOo

roast Staffordshire turkey with sage and onion stuffing and pig in blanket

*stuffed chicken breast with cranberry and gorgonzola
wrapped in smoked bacon on a balsamic reduction*

*slow roast belly of pork with honey glazed parsnips
served with an apple and cider gravy*

salmon fillet with a parmesan, lemon and herb crust served with a bernaïse sauce

caramelised leek, onion and brie filo parcels on a balsamic reduction

*tomato, mozzarella and basil ravioli
in a roasted red pepper and tomato sauce*

*8oz sirloin steak with onion rings, mushrooms and grilled tomato
with a peppercorn sauce (£3 supplement)*

braised lamb shank in a redcurrant and mint sauce (£3 supplement)

*Pan seared duck breast on creamed cabbage and chestnuts
With a blood orange and red wine sauce (£3 supplement)*

oOo

Christmas pudding served with brandy sauce

Raspberry and shortbread panacotta

Salted caramel cheesecake

Alabama chocolate fudge cake

Key lime pie

oOo

Coffee and mints

*Daytimes until 6pm £16.95 2 courses with coffee, £19.95 3 courses
Evenings £18.95 2 courses with coffee, £22.95 3 courses*

