

Christmas Fayre

Homemade tomato and red pepper soup served with a crusty roll

*Homemade duck and Cointreau pate
served with red onion chutney and finger toast*

*Smoked salmon cornets filled with atlantic prawn's crème fraiche and dill
served with a lemon mayonnaise*

Homemade breaded brie wedges served with festive cranberry dip

*Button mushrooms poached in a creamy garlic and parmesan sauce
served on toasted ciabatta*

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*Roast Staffordshire turkey
served with sage and onion stuffing and chipolata sausage*

*Chicken breast stuffed with goats cheese and red onion chutney
wrapped in bacon and served with a balsamic reduction*

*Oven baked salmon fillet with a garlic, lemon and dijon crust
served with a bernaïse sauce*

*Slow roasted belly of pork served on a bed of caramelised apples and shallots
with a red wine jus*

*Caramelised leek, mushroom and goats cheese filo parcels
served with a balsamic reduction*

Roasted winter vegetable, brie and almond crumble

*Braised marinated shank of lamb
served with a redcurrant and rosemary sauce
(£3 supplement)*

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

*Pan seared duck breast served on a bed of roasted winter vegetables
with a spiced orange and cranberry sauce
(£3 supplement)*

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Chocolate fudge cake

Tarte au citron

Traditional Christmas pudding and brandy sauce

Raspberry ripple cheesecake

Caramel and ginger biscuit panna cotta

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Coffee and mints

£19.95 2 courses £24.95 3 courses

(Daytime special until 6pm £17.95 2 courses £22.95 3 courses)

