

Christmas Dinner Menu

A fantastic selection of tempting dishes on this 4 course menu...
Served daily throughout December & January, bookings only, between 6.30pm & 9.30pm

To Start...

Tomato & Roast Red Pepper Soup

served with garlic croutons

Pork, Pheasant & Chicken Terrine

served with spiced cherry tomato, red onion, roast garlic compote.

Mulled Wine Poached Pear, Spiced Plums & Orange Segments,

served with a ginger syrup & lemon sorbet.

Hot Smoked Salmon, Fresh Salmon & Smoked Salmon Tian

served with marinated cucumber, crab & horseradish crème fraîche.

To Follow...

Traditional Roast Local Turkey

served with chipolata sausage, bacon roll, chestnut stuffing, cranberry & orange compote and pan gravy.

Chargrilled Sirloin Steak

served with flat cap mushroom, plum tomato & peppercorn brandy cream.

Roast Duck Breast

served with apple & gooseberry compote and red wine thyme scented jus.

Tenderloin of Pork

wrapped in smoked streaky bacon, served with ragout of spinach, roast peppers, garlic, basil & red pepper coulis.

Baked Fillet of Sea Bass

served with steamed julienne of vegetables & vermouth butter sauce.

Baked Pepper, Sun Dried Tomato, Spinach, Mushroom & Stilton Risotto

with a red pepper coulis.

To Finish...

Christmas Pudding

served with rum sauce.

Raspberry Pavlova

served with mango coulis & panacotta ice cream

Lemon Tart

served with mixed berry compote & lemon sorbet.

Cheese & Biscuits

served with fruit chutney.

Fresh Ground Coffee

£28.00 per person