



Christmas Menu

3 COURSES £32.50 2 COURSES £25.00
AVAILABLE 27TH NOVEMBER - 24TH DECEMBER

Starters

OAK SMOKED SALMON, LEMON, TOAST, SAFFRON MAYO

PRESSED GAME AND BACON TERRINE, SPICED TOMATO CHUTNEY

WILD MUSHROOMS, BLACK TRUFFLE AND MADEIRA ON CHARRED SOUR
DOUGH (V/V)

GARLIC KING PRAWN PROVENÇAL (GF)

Mains

TURKEY BREAST PARCEL FILLED WITH SAGE AND ONION STUFFING, WRAPPED IN
STREAKY BACON, ROASTED POTATOES, WINTER VEG, CRANBERRY AND PORT
GRAVY

ROASTED FILLET OF HAKE, CRUSHED POTATO, GREENS, CRAYFISH, CHIVE AND
CAVIAR BUTTER SAUCE (GF)

SEARED FILLET OF SEA BREAM, 'KEDGEREE ARANCINI' BROWN SHRIMP BALTI
(GF)

ROASTED SQUASH AND PINE NUT RISOTTO, FENNEL AND LIME SALAD (V/V)

Puds

CREME CARAMEL, CHRISTMAS FRUITS, TOASTED ALMONDS, BISCOTTI

CLASSIC CHRISTMAS PUDDING, BRANDY CUSTARD

'POIRE BELLE HELLENE' POACHED PEAR, VANILLA ICE CREAM, DARK
CHOCOLATE GANACHE (GF)

SOUTH-WEST CHEESES, CHUTNEY AND FUDGES BISCUITS