

CHRISTMAS 2013

STARTERS

OAKED SMOKED SALMON
WITH BROWN BREAD & CLASSIC GARNISH

CHICKEN & PISTACHIO TERRINE
WRAPPED IN PARMA HAM & OLIVE BREAD

CREAM OF CELERIAC SOUP
WITH TRUFFLE OIL

MAINS

BRAISED BLADE OF BEEF
WITH SWEDE & POTATO MASH AND WILD MUSHROOM FRICASSEE

ROAST TURKEY
WITH PIGS IN BLANKETS, BREAD SAUCE & GRAVY

BAKED COD FILLET
WITH PEA PUREE, PARMENTIER POTATOES & MINT PESTO

RICOTTA & SAGE GNOCCHI
WITH ROASTED RED PEPPER & TOMATO FONDUE

*ALL MAIN COURSES ARE SERVED WITH ROAST POTATOES,
ROOT VEGETABLES AND BUTTERED SPROUTS WITH CHESTNUTS

DESSERTS

CHRISTMAS PUDDING
WITH BRANDY ANGLAISE

CARAMELISED ORANGE CHEESECAKE

YULE LOG
WITH CHANTILLY CREAM

(WINTER FRUIT JELLY TERRINE WITH LEMON SORBET (GF/ DF/ VEGAN))

2 COURSE LUNCH - £19.50

3 COURSE DINNER - £25.50 TO £39.50

A SUGGESTED SERVICE CHARGE OF 10% WILL BE ADDED TO PARTIES OF 8 OR MORE
PRE-ORDER REQUIRED 5 DAYS PRIOR TO THE EVENT