



# CHRISTMAS MENU 2017

## STARTER

**Homemade Spicy Parsnip Soup** with creme fraiche, parsnip crisps and warm artisan bread

**Pan Fried Wild Mushrooms** with garlic, thyme and crispy pancetta on toasted artisan bread

**Classic Prawn & Smoked Salmon Cocktail** with mixed leaves and granary bread

**Anti-pasti Selection** Cured Italian meats, olives, sun blushed tomatoes, rocket and tomato salad, Parmesan shavings and warm bread

**Baked Camembert** Cranberry chutney and warm artisan bread

## MAIN COURSE

### Traditional Roast Turkey

Roast potatoes, Yorkshire pudding, stuffing and accompaniments, fresh vegetables and gravy

### Roast Topside of Beef

Roast potatoes, Yorkshire pudding, honey glazed parsnips, fresh vegetables and gravy

### Slow Cooked Pork Belly

On sauté potatoes, sprouts and pancetta. With spiced apple compote, crackling, cider gravy and fresh vegetables

### Chicken, Mushroom and Spinach Tagliatelle

In a creamy Parmesan sauce topped with crispy Parma ham

### Poached Fillet of Salmon

With crushed new potatoes, spinach, asparagus and roasted cherry vine tomatoes with a lemon and watercress sauce

### Wild Mushroom and Spinach Risotto

With toasted pine nuts and Parmesan shavings

## DESSERT

**Traditional Christmas Pudding** with Brandy butter, cream or custard

**Warm Chocolate Fudge Cake** with cream or ice cream

**Homemade White Chocolate Cheesecake** Raspberry coulis and fresh raspberries

**Classic Sherry Trifle** Layers of sherry soaked fruit and sponge, custard and whipped cream

**Homemade Spiced Apple Crumble** with custard cream or ice cream

**Cheeseboard** Stilton, Brie, vintage Cheddar, selection of biscuits and grapes

**Coffee & Mints**

**Only £26.95 per person**

Available from 22nd November to 22nd December (Excluding Sundays).

For all bookings we will require a non-refundable deposit of £10 per person at the time of booking.

We will require your full choice of menu 2 weeks beforehand. Service is not included.

**Bookings: 01233 758 206**

