

CHRISTMAS DINNER 2018

STARTERS

Homemade winter root vegetable soup served with warm rustic bread roll
Smoked salmon, Atlantic prawns, avocado & tomato purée, Marie-Rose sauce
Duck liver pâté, apple & pear chutney, Grand Marnier reduction, toasted focaccia
Grilled goat's cheese, toasted pine nuts, wild rocket, beetroot carpaccio, balsamico

MAINS

Braised lamb shank, tian of mash, glazed carrots, rosemary & red wine jus
Fillets of sea bass, tian of wilted garlic spinach, crayfish, dill & saffron sauce
Turkey & pancetta parcel, chipolata's, sausage, sage & onion stuffing, port jus
Tortelloni pasta parcels with Gorgonzola & walnuts, spinach, four cheese sauce
(ALL MAIN MEALS SERVED WITH SEASONAL VEGETABLES AND NEW POTATOES)

DESSERTS

Traditional Christmas fruit pudding, warm brandy cream sauce
Chocolate & orange tart, fresh orange segments, vanilla ice cream
Raspberry & vanilla pannacotta, exotic fresh fruit, Gran Marnier syrup
Italian cheese selection, celery, grapes, quince jelly and savoury biscuits



COFFEE & AMARETTI



3 COURSES - £35.90

Available from MON 3rd DEC to MON 24th DEC 5:30 pm till 11 pm

A discretionary 10% service charge will be added to your bill