

# CHRISTMAS DINNER 2019

## STARTERS

Homemade winter root vegetable soup served with warm rustic bread roll

Smoked salmon, Atlantic prawns, avocado purée, crème fraiche & chives

Duck liver terrine, red onion marmalade, Grand Marnier reduction, Melba toast

Goat's cheese gratin, toasted pine nuts, rocket, beetroot carpaccio, balsamico

## MAINS

Braised lamb shank, tian of mash, glazed carrots, rosemary & red wine jus

Fillets of sea bass, wilted garlic spinach, crayfish, dill & lobster bisque sauce

Turkey & pancetta parcel, chipolata's, sage & onion, cranberry purée, port jus

Open raviolo, wild mushrooms, chest nuts, sage, black truffle, cream & Parmesan

(ALL MAIN MEALS SERVED WITH SEASONAL VEGETABLES AND NEW POTATOES)

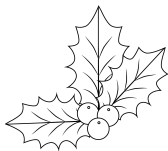
## DESSERTS

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 - £34.90



Available from MON 2<sup>nd</sup> DEC to TUES 24<sup>th</sup> DEC 5:30 pm till 11 pm

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