

CHRISTMAS LUNCH 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)

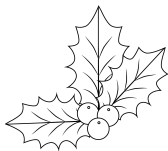
DESSERTS

Traditional Christmas fruit pudding, warm brandy cream sauce

Chocolate & orange tart, fresh orange segments, vanilla ice cream

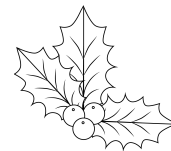
Raspberry & vanilla pannacotta, exotic fresh fruit, Gran Marnier syrup

Italian cheese selection, celery, grapes, quince jelly and savoury biscuits



COFFEE & AMARETTI

3 COURSES - £29.90



Available from MON 2nd DEC to TUES 24th DEC 12 pm til 4 pm

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