

## CHRISTMAS MENU 2018

SATURDAY 1ST DECEMBER TO MONDAY 24TH DECEMBER

2 COURSES LUNCH £17.00 / 2 COURSES EVENING £20.00 (PER PERSON)

3 COURSES LUNCH £22.00 / 3 COURSES EVENING £25.00 (PER PERSON)

### STARTER

CELERIAC SOUP, KALE AND WALNUT PESTO (V)

CONFIT CHICKEN & SMOKED BREAST TERRINE, BRAISED LEEK, WHISKEY & PRUNES

SMOKED SALMON, CURRIED MUSSELS, MANGO, CORIANDER

62.C DUCK EGG, JERUSALEM ARTICHOKE CRISPS, WILD MUSHROOMS,  
BRIOCHE CROUTE, CHIVE

### MAIN COURSE

NIB TURKEY ROLL, SAUSAGE MEAT, BACON, SAGE & CRANBERRY, ROAST POTATOES, GRAVY

ROAST COD, SMOKED BACON, BRAISED PUY LENTILS

SLOW COOKED AUBERGINE, ROASTED ONION, WHITE BEAN PUREE (V)

SHIN OF BEEF PITHIVIER, PORT & RED WINE JUS

(ALL SERVED WITH SEASONAL VEGETABLES)

### DESSERT

WHITE CHOCOLATE AND CONDENSED MILK RICE PUDDING, CARAMELISED WHITE  
CHOCOLATE, BLOOD ORANGE, SAFFRON

TRADITIONAL CHRISTMAS PUDDING, BRANDY SAUCE

DARK CHOCOLATE AND CHERRY SPHERES, CHERRY GEL, CANDIED PISTACHIO, BEETROOT  
SPONGE, CHOCOLATE SNOW

MULLED WINE POACHED PEAR, MINI WINTER BERRY PUDDING, SWEET MASCARPONE,  
CINNAMON

COFFEE & MINCE PIE £2.00 PER PERSON