



## CHRISTMAS MENU

Available from the 1<sup>st</sup> until 22<sup>nd</sup> of December 2017

Roasted Parsnip and Butternut Squash Soup

Deep Fried Panko coated King Prawns with Sweet Chilli Dip

Smooth Chicken Liver Parfait with Black Truffle and Roasted Red Onion Chutney

Mozzarella & Sun-dried Tomato Salad, Basil, Olive Oil & Balsamic Vinegar Glaze

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Turkey Roulade with Pork & Cranberry Stuffing wrapped in  
Crispy Serrano Ham served with Thyme Jus

Slow Cooked Short Rib of Beef in Red Wine & Green Peppercorn Sauce

Sea Bass baked with Garlic & Herb Butter

Chargrilled Halloumi & Roasted Vegetables Strudel with Wild Mushroom Sauce

**All Mains are served with Seasonal Vegetables and Dauphinoise Potatoes**

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Christmas Pudding served with Brandy Sauce

Mint Ice Cream coated in Belgian Chocolate & Caramel Sauce

Zesty Lemon Tart with Crème Fraiche

Chefs Selection of Cheeses, Water Biscuits & Farmhouse Chutney

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Mince Pies

**£25.95**

**The Menu is available Monday – Saturday for parties of 6 and over if pre-booked.**

**A deposit of £10 per person is required to secure your booking & full payment required a week before the booking.**

**Please note a discretionary service charge of 10% will be added to your bill.**