



FESTIVE MENU 2018

Available lunch or dinner from 1st to 24th December from 4 – 50 persons

Pre-orders required for party bookings

Thai Pumpkin Soup

Homemade Ham Hock Terrine with piccalilli and toasted brioche

Gravadlax of Salmon with dill and mustard dressing

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Traditional Roast Turkey with pigs in blankets served with roast potatoes, parsnips and a selection of seasonal vegetables

Salmon en Croute with beurre blanc sauce, crushed new potatoes & mange tout

Beetroot Risotto with goats' cheese and walnuts

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Traditional Christmas pudding with brandy butter

New York Cheesecake with fruits of the forest coulis

Cheese Selection with biscuits

£27.50 per person

Pre-orders required for all pre-Christmas menus



CHRISTMAS DAY LUNCH 2018

Avocado and Crayfish Cocktail

Winter Game Terrine with spiced pear compote and toasted brioche

Curried Lentil and Parsnip Soup

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Lemon Sorbet

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Traditional Roast Turkey with pigs in blankets

Fillet of Beef Wellington with peppercorn sauce

Butternut Squash & Stilton Filo Parcel

All main courses served with roast potatoes, honey roast parsnips & seasonal vegetables

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Traditional Christmas Pudding with brandy butter

Bailey's Crème Brûlée with shortbread and raspberries

Chocolate Torte with burnt orange sauce

A selection of English Cheeses with home-made chutney

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Mince pies and petit fours served with tea or coffee

£72.50 per person

Children £36.00

Pre-orders required for all Christmas menus