

CHRISTMAS DINNER 2021

STARTERS

Homemade minestrone soup served with warm rustic bread roll

Smoked salmon, Atlantic prawns, avocado purée, Marie-Rose sauce

Duck liver terrine, apple & pear chutney, Grand Marnier reduction, Melba toast

Goat's cheese gratin, toasted pine nuts, beetroot carpaccio, red onion marmalade

MAINS

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

Fillets of sea bass, wilted garlic spinach, crayfish, dill, white wine & saffron cream

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

Open raviolo, wild mushrooms, chestnuts, sage, black truffle, cream & Parmesan

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

DESSERTS

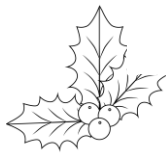
Traditional Christmas fruit pudding, warm brandy cream sauce

Warm chocolate & orange tart, fresh strawberries, vanilla ice cream

Caramel pannacotta served with exotic fresh fruit, Grand Marnier syrup

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

3 COURSES - £ 39



Available from WED 1st DEC to FRI 24th DEC 5 pm till 10 pm

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