

# Christmas Menu 2016

## Starters

**Winter Vegetable Soup** served with crusty bread

**Smoked Salmon Platter** ribbons of smoked salmon, horseradish herb cream cheese, watercress garnish and toasted bread

**Chicken Liver Pâté** homemade chicken liver pâté, tomato relish, cornichons and sour dough

## Mains

**Carvery** our chef will carve your selection of meat, then you may help yourself to the large selection of accompanying dishes, including vegetarian options

**Monkfish Tail** roasted monkfish tail wrapped in Parma ham with creamed peas. Served with sweet potato fries

**Wild Mushroom Mille Feuille** sautéed wild mushrooms, goat's cheese and toasted hazelnuts. Served with tomato coulis and rocket salad

## Desserts

**Christmas Pudding** served with custard, cream, brandy sauce or brandy butter

**Whisky and Marmalade Bread and Butter Pudding** served with custard

**Chocolate and Hazelnut Brûlée** lightly set crème served with raspberry sorbet and homemade biscuit

**Lemon Shortbread Cheesecake** zesty lemon cheesecake on a shortbread biscuit base topped with lemon curd ice cream

## Coffee, Tea & Sweets



*\*We do not list all of the ingredients included in each of our dishes. If you have any allergens please contact us directly and we will be able to advise appropriately.*

2 Course Lunchtime Meal £14.75

2 Course Evening Meal £16.95

3 Course Lunchtime Meal £19.75

3 Course Evening Meal £21.95

Price includes a festive table with crackers and sweets

Plus a weekly draw to win an overnight stay for two in January or February with wine and breakfast included.

This menu must be pre ordered – please ask for a booking form

BOOK ON 01953 455202

**Please note:** With all Christmas table bookings **ALL** meals must be taken from the above menu