



Christmas Lunch Menu

Sunday 17th December 2017

£20.00 per person

To Start With

Classic King Prawn Cocktail

Grilled Stilton & Chive Field Mushroom served with dressed Watercress (v)

Chicken Liver Pate, Red Onion Marmalade with Toasted Brioche

Spiced Butternut Squash Soup (v)

The Main Event

Breast of Turkey, Cumberland & Red Onion Pig in Blanket served with Dauphinoise Potatoes, Roasted Carrots and Parsnips, glazed Sprouts and Gravy

Slow roasted Belly of Pork with a Pear Cider Jus, Wholegrain Mustard Mash, Roasted Carrots & Parsnips, Savoy Cabbage

Fillet of Salmon, Herb crushed New Potatoes, glazed Green Beans, Roast Parsnips, and Sage & Red Onion Cream Jus

Roast Cashew, Herb & Cranberry Nut Roast, Dauphinoise Potatoes, Roasted Carrots and Parsnips, glazed Sprouts and Gravy (v)

To Finish

Mulled Wine Poached Pears, Cinnamon Ice Cream, Spiced Shortbread

Christmas Pudding & Brandy butter served with Pouring Cream

Chocolate Orange and Mascarpone Cheesecake with Pouring Cream

Banoffee Pie, with Salted Caramel Drizzle

Cheeseboard Selection with Christmas Chutney and Crackers

Coffee and Mince Pies