



'Christmas for 6' 2020

3/12/20- 23/12/20

Lunch/Dinner- 2 courses 28/3 courses 35

Available Monday – Saturday

All courses must be pre ordered in advance, please make us aware of any allergies on booking

Starters

Complimentary homemade bread and whipped butter (gluten free bread on request)

'Soup of the day', toasted almonds and curry oil

Beetroot cured salmon, mouli remoulade, lemon puree, horseradish crème fraiche

Glazed goat's cheese, fig, red onion marmalade, pickled beetroot, candied walnuts, balsamic vinegar

Smoked chicken leg terrine, spiced apple chutney, cider vinegar & tarragon mayo, warm bread

★★★

Mains

Roast turkey breast and leg, sage and apricot stuffing and all the trimmings

Roast pheasant breast, game sausage, truffle mash, game sauce

Pan seared Cornish plaice *, Thai spiced mussels, charred cucumber, sweet potato, lemongrass and ginger broth

Cauliflower and lentil Dhal, sweet potato bhaji, spiced coconut cream

Main courses are served with Duck fat roasties (new potatoes for vegetarians), sprouts with almonds

★★★

Desserts

'Minced pie' Soufflé, orange curd ice cream, rum butter sauce

Dark chocolate and almond financier, praline mousse, almond granola, mandarin sorbet

Cinnamon panna cotta, apple compot, maple syrup, crumble topping, apple sorbet

Selection of 3 English cheese's

★★★

Homemade chocolate fudge and whiskey truffles to finish

In line with current government guidelines, the max party size we can currently allow is 6 persons.

*Market availability