



MENU DE NOËL

Starters

Venison carpaccio

With celeriac purée, walnuts, parmesan crisps, blackberry vinaigrette

Duo of poached pears (v)

Topped with cranberries, walnuts & blue cheese, arugula & balsamic glaze

Scallops

Seared scallops with chorizo & raisins, capers, cracked pepper pomme purée

Mains

Sole Roulades

Pan fried sole fillet roulades, creamy carrot & pecan pomme puree, white wine velouté

Rack of Lamb (un-frenched)

Herb & parmesan crusted rack of lamb with honey glazed carrots & turnips, lyonnaise potatoes, poivrade sauce

Spinach & Ricotta Gnocchi (v)

Served with house sugo sauce & parmesan shavings

Desserts

Crème Brûlée

Winter spiced crème brûlée served with forest fruit sorbet & blackberry sauce

White chocolate & cranberry tart

Served with raspberry & Chambord syrup, vanilla ice-cream

Orange & Vanilla Panna Cotta

Topped with caramel & chocolate mousse

2 Courses £28.90

3 Courses £ 34.90