



Christmas Menu

Starters

Pork & duck terrine

With beetroot chutney and crostini

Baked camembert (v)

Served with home-made toast

Pan fried pigeon breast

With lardons and apple balsamic glaze

Cognac shrimps

With seasonal leaves and beurre blanc

Mains

Rabbit

Baked rabbit leg, Lyonnaise potatoes, carrots, white wine sauce

Salmon

Pan fried salmon, herb potatoes, wilted spinach, cherry tomatoes, creamy chive sauce

Duck

Honey-lacquered duck breast, dauphinoise potatoes, baked apple, sherry sauce

Beet risotto (v)

Roasted beet risotto with carrot top gremolata

Desserts

Dark chocolate and orange tart

Served with almond flakes and chantilly

Christmas pudding

Served with custard

Poire belle Hélène

Poached pear, chocolate sauce and vanilla ice cream

Lemon posset

With berry compote, chantilly

2 courses £23.90 3 Courses £28.90

