

Christmas Menu

Starters

Pâté en croute

With pear compote and winter salad leaves

Ox tongue

In house smoked ox tongue, pea purée & pickled vegetables

Walnut crusted baked camembert (v)

With home- made mostarda and toast

French blinis

Blinis topped with crayfish tails and caviar, and gin cured salmon and cream cheese

Mains

Lamb

Herb and almond crusted lamb chops, sweet potato and celery root mash, roasted brussels sprouts, blueberry & red wine sauce

Salmon

Pan fried salmon, seasonal vegetables, Hasselback potatoes, blackberry & brandy sauce

Rabbit

Rabbit risotto with confit oyster mushrooms & white wine

Gnocchi (v)

Sweet potato gnocchi with sage and cashew sauce, tomatoes, spinach & parmesan shavings

Desserts

Poire belle Hélène

Duo of poached pear with chocolate sauce and vanilla ice-cream

Honey nut tart

Served with Chantilly

Raspberry & champagne posset

With home -made shortbread and Chantilly

White chocolate & spiced pear trifle

2 Courses £27 3 Courses £32

