



# Festive Menu

(All Dec from 11.30am till 9.30pm)

## Starters

**Chestnut soup** with bacon & chives

**Warm lobster and crab mousseline** with creamy seafood sauce & homemade toast

**Country style pork terrine** with wild mushrooms, pickle & crostini

**Pan fried pigeon breast** with celeriac remoulade & truffle oil

**Cauliflower and gruyere soufflé** with roasted cauliflower florets

## Mains

**Herb crusted gratin of cod** with grilled asparagus & citrus butter sauce

**Guinea fowl supreme** with roast potatoes, honey glazed root veg & red wine reduction

**Pan Fried Basil Polenta** with creamy goats cheese mousse, baked Mediterranean vegetables & deep fried basil

**French rabbit leg** with garlic mash, confit rabbit bon-bons, pea puree, baby carrots, chorizo & white wine sauce

**Daube of venison** with quince, chestnuts, celeriac puree, fondant sweet potatoes & sherry sauce

## Desserts

**Homemade Christmas pudding** with vanilla custard & redcurrants

**Mulled pear and honey glazed figs Eton mess** & Chantilly

**Chocolate cremeux** with boozy cherries, candied hazelnuts & lemon mousse

**Warm rum baba** with vanilla ice cream & fruits of forest

**Pear and amaretto cheesecake** with homemade coffee ice cream

**2 courses £21.90    3 Courses £26.90**