



CHRISTMAS

Menu

STARTERS

Homemade Soup

Warm Crusty Bread

Wild Mushroom Risotto

Wild Mushrooms in a rich risotto

Baked Game Mousse

Sticky Port sauce & toasted focaccia

Tomato & Courgette Bruschetta

Sundried tomato pesto on grilled toast with marinated grilled Courgette, fresh tomato & basil salsa, finished with toasted pinenuts

MAIN COURSES

Traditional Roast Turkey

with all the trimmings

Beef Shin Bourguignon

Slow braised beef shin in a thick tomato pancetta & red wine gravy, roasted carrots, greens & mashed potato

Grilled Cod

Coconut & Lime curry, Saffron rice & pak Choi

Vegan Shepherd's Pie

Roasted vegetables & greens

Slow Cooked Belly Pork

Braised savoy cabbage, star anise apple jus, parmentier potatoes

DESSERTS

Traditional Christmas Pudding

Brandy Sauce

Chocolate Panna Cotta

Pinenut & puffed rice praline, topped with creme fraiche

Honey Mascarpone Tart

Oven poached rhubarb

Lemon Sponge

Steamed lemon sponge & luxury ice-cream

£33.00pp

