



Christmas Menu 2018

Starters

*Pumpkin and Carrots Soup *

Parmesan and garlic croutons, red pepper oil

Bloody Mary Prawn Cocktail

Mixed salad leaves, bloody Mary rose cocktail sauce, rye bread

Upland Goose Pâté

With beetroot chutney, toasted baguette

Spinach Tart with Walnuts and Pear Salad

Served with deep fried blue cheese nuggets and saffron dressing

Main Courses

Roast Turkey & Sage and Onion Stuffing, Bacon Roll

10oz Sirloin Steak

Grilled tomato, onion rings, mushrooms and chips

Sauces: black peppercorn, blue cheese or garlic butter

Roast Falklands Leg of Lamb, Pan Gravy

Steamed Kingclip Roulade with Smoked Trout and Spinach

Served with Hollandaise sauce, new potatoes

Risotto with Grilled Vegetables and Truffle Oil, Parmesan Wafer(Vegetarian)

All main meals where suitable are served with roast potatoes, buttered seasonal vegetables, gravy and accompaniments

Desserts

Christmas Pudding served with Brandy Butter or Custard

Belgian Mocha Mousse, Brownie Crunch, Caramel Sauce

Crème Brûlée & Ginger Bread Tuile

Cheese & Biscuits

Filter Coffee or Tea served with Homemade Chocolate Truffles

£29.95 per person

Pre-orders only. Menu available from 29th November until 23rd December

Head Chef – Kathy Garrido

We suggest a 10% gratuity for all parties, thank you.

