

# Christmas Menu

30TH NOV - 23RD DEC 2018

3 Course Dinner Menu - £30

(with Resident Dj Mon-Sat)

2 course lunch menu - £20

## Starters

Leek and potato soup with bread rolls

Juicy fanned melon layered on sliced parma ham

Panko breaded cornish brie served with winter berry compost

Plump prawn and crayfish tower bound in a smoky cocktail sauce

Smooth duck liver parfait accompanied by mulled grape chutney

Portobello mushroom topped with roasted butternut squash and bell pepper grilled with daiya cheese (V)

## Mains

Classic roast turkey with pigs in blankets, chestnut stuffing, roast potatoes and gravy

Ox grilled marinated ribeye steak served with fat chips, mushrooms and vine cherry tomatoes finished with melting brandy butter (£3 supplement)

Soft lemon sole fillets topped with crispy smoked pancetta, parmesan croutons drizzled with salsa verde and buttered new potatoes

Slow roasted minted lamb shank on creamy mash potato with a rich red wine and shallot sauce.

Creamy chicken stroganoff accompanied by fluffy basmati rice

Tomato, mixed vegetable and chestnut stew finished with an oaty sage crust with sweet potato (V)

*All mains served with seasonal mixed vegetables*

## Desserts

Traditional Christmas pudding with brandy sauce and custard

Cheeseboard - Selection of cheeses with celery, apples and pickles (£2 supplement)

Selection of ice creams

Cinnamon, apple and almond tart - Served with custard or ice cream

Rich Belgium chocolate mascarpone cheesecake

*Deposit £15 per person (non-refundable)*