

CHRISTMAS LUNCH 2024

£35.00

3 courses

STARTERS

<i>A blackberry cured salmon thinly sliced and served with an apple and fennel salad</i>
<i>A smoked haddock, spinach and Gruyere cheese tart served warm with beetroot and cucumber salad</i>
<i>A smooth chicken liver terrine served with a toasted muffin and red onion confit</i>
<i>A goat's cheese, sun blush tomato and spring onion croquette deep fried and served with pickled carrot and baby lettuce leaves</i>
<i>A winter vegetable soup served with crispy croutons</i>

MAINS – served with a selection of freshly cooked vegetables

<i>Chicken breast marinated with lemon and rosemary, pan seared and served with roast potatoes and a wild mushroom and red wine sauce</i>
<i>Pan fried sea bass served with a mix of beans, sweet potato and finished with a basil flavoured tomato sauce</i>
<i>Traditional roast turkey with pigs in blanket, chestnut stuffing, roast potatoes and rich gravy served with bread sauce and cranberry sauce</i>
<i>Fillet of pork tenderloin served with melted onions, seed mustard mashed potato and fine beans finished with sage scented red wine sauce</i>
<i>Fillet of haddock brushed with dill butter, baked in the oven and served with crushed new potatoes, baby corn, mange tout, cherry tomatoes and finished with saffron cream sauce</i>
<i>Rump of lamb roasted until pink served with roast potatoes, chorizo sausage, shallots and olives finished with a rich red wine sauce - £3.00 supplement</i>

DESSERTS

<i>A white chocolate and dark cherry flavoured crème brulee topped with brown sugar crust and served with a shortbread biscuit</i>
<i>A pineapple and apple crumble tart flavoured with star anise served warm with a ball of vanilla ice cream</i>
<i>Profiteroles filled with whipped cream and topped with dark chocolate sauce and white chocolate shavings</i>
<i>Christmas pudding served with rum butter and brandy sauce</i>
<i>Iced blood orange parfit served with chocolate meringue and cubes of ginger cake</i>
<i>A selection of cheese and biscuits</i>
<i>Coffee and mince pie</i>