

FESTIVE MENU

2 COURSES £28 3 COURSES £35

Starters

Prawn and Salmon Cocktail

Shredded Lettuce, Atlantic Prawns, Marie Rose,
Smoked Salmon Mousse, Soda Bread, Smoked Sea Salt Butter.

Ham & Lentil Soup

Bread and Butter

Chicken and Chorizo Croquettes

Saffron Aioli, Romesco Sauce, Rocket, Smoked Paprika

Duck & Port Liver Pate

Orange, Cognac, Spiced Pear & Onion Chutney, Toasted Brioche

Sicilian Caponata

Auburgines, Celery, Onions, Capers, Pine Nuts,
Olives, Grapes, Sweet And Sour Agrodolce, Sourdough

Mains

Festive Roast Turkey Dinner

Pigs in Blankets, Sage & Onion Stuffing, Roast Potatoes,
Honey Roast Roots, Sprouts, Gravy, Cranberry Sauce

Seared Sea Bass

Lobster Bisque, Sweet Potato Mash, Pickled Fennel, Crispy Leeks

Confit Duck Leg Tagine

Ras El Hanout, Apricots, Preserved Lemon, Chickpeas, Olives,
Saffron Cous Cous

Sirloin Steak

8oz Sirloin, Peppercorn Sauce, Parmesan & Truffle Fries, Bone
Marrow And Roast Garlic
Butter, Chard Corn Ribs

Butternut Squash And Chestnut Roast

Tarragon Gravy, Mash Potatoes, Roast Root Vegetables

Desserts

Traditional Christmas Pudding

Brandy Custard

Black Forest Roulade

Sour Cherry Sorbet, Chantilly Cream, Chocolate Shards

Malted Milk & Irish Cream Delice

Salted Caramel Ice Cream, Honeycomb Toffee

Berry & Gin Cheesecake

Winter Berry Compote, Vanilla Ice Cream

Mint & Chocolate Sundae

Mint Syrup, Chocolate Sauce, Vanilla Ice Cream, After Eight Crunch