

# FESTIVE DINNER



## STARTER

**CREAM OF LEEK & POTATO SOUP** | WHEATEN BREAD<sub>1,2,7</sub>

**SMOKED CHICKEN CAESAR SALAD** | BACON CRUMB | PARMESAN |  
BABY GEM | CROUTONS<sub>2,4,7,9</sub>

**PRAWN COCKTAIL** | ICEBERG LETTUCE | AVOCADO MOUSSE |  
MARIE ROSE SAUCE | SPICED PRAWN CRACKERS<sub>1,2,3,4,9</sub>

**DUCK PARFAIT** | SPICED PLUM COMPOTE | SOURDOUGH CRISPS<sub>1,2,4,7,14</sub>

**GOATS CHEESE TART** | RED ONION MARMALADE | TOASTED HAZELNUTS<sub>7,9,14</sub>

## MAIN COURSE

**ROAST SIRLOIN OF BEEF** | YORKSHIRE PUDDING<sub>1,2,4,7</sub>

**TURKEY BREAST & GLAZED HAM** | SAGE & APRICOT STUFFING<sub>1,2,4,7</sub>

**ROAST SALMON** | CRUSHED NEW POTATO | CHARRED LEEK |  
WHITE WINE & PARSLEY SAUCE<sub>2,5,7,14</sub>

**BUTTERNUT SQUASH & PESTO RISOTTO** | CHIVE OIL & PARMESAN CRISP<sub>1,4,7,10</sub>

**CHICKEN STACK** | GRILLED BABY LEEKS | CREAMY CHAMP |  
PEPPERCORN SAUCE | SEASONED CRISPY ONIONS<sub>1,2,7,13,14</sub>

**28 DAY MATURED 100Z HEREFORD SIRLOIN\*** £10 SUPPLEMENT  
| HERB SALAD | TRIPLE COOKED CHIPS  
CHOICE OF SAUCE - PEPPERCORN OR WILD MUSHROOM<sub>1,7,14</sub>

ALL SERVED WITH SEASONAL VEGETABLES, ROAST & CREAMED POTATO AND BRUSSEL SPROUTS

## DESSERT

**PROFITEROLES** | CHOCOLATE SAUCE | CHANTILLY CREAM<sub>2,4,7</sub>

**CHRISTMAS PUDDING** | BRANDY CREAM<sub>2,4,7,14</sub>

**PAVLOVA** | CHANTILLY CREAM | SPICED WINTER BERRY COMPOTE<sub>4,7</sub>

**FESTIVE CHEESECAKE** | CHOCOLATE CREAMAUX | CHANTILLY CREAM<sub>2,4,7</sub>

## TEA & COFFEE

### MINCE PIES