

# Christmas Menu 2018

## Starters

- Roasted Butternut Squash & Pepper Soup (V/G)  
Crab Cake with Spring Onions, Young Spinach and Lemon Sauce  
Roast Pepper & Goats Cheese Terrine with Pickled Beetroot & Balsamic (V/G)  
Chicken Liver Parfait with Toasted Rustic Bread, Caramelised Red Onions (G)

## Main Courses

- Roast Turkey Breast with Roast Potatoes, Stuffing, Sausage in Bacon,  
Seasonal Vegetables & Gravy (G)  
Pan Fried Sea Bream served with Potato Terrine, Spinach, Marinated  
Tomatoes, Dill & Citrus Emulsion (G)  
Succulent Pork Belly with Crackling, Bramley Apple Sauce, Dauphinoise  
Potato & Black Pudding (G)  
Provencal Vegetables Filo Parcel with Feta Cheese, Olives  
and Rocket Salad (V)

## Desserts

- Traditional Christmas Pudding with Brandy Butter  
Chocolate Fudge Cake with Vanilla Ice Cream & Chocolate baileys Sauce (G)  
Trio of Fruit Sorbets (V/G)  
Selection of Cheese & Biscuits (supplement £5) (G)

(Tues, Wed, Thurs - £26.95 per person  
Fri & Sat - £30 per person

We will require a non returnable deposit of £10.00 per person  
to confirm the booking.

(V): Vegetarian (G): Gluten Free  
Please inform a member of staff of any dietary requirements  
you may have.



# *New Year's Eve Menu 2018*

*Wild Mushroom & Black Truffle Veloute (V/G)*

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*Duck Ballontine Terrine with Prune Puree & Orange Sauce (G)*  
*Crab with Chipotle Mayonnaise & Pink Grapefruit Salad (G)*  
*Poached Pear with blue Cheese, Candied Walnuts & Port Reduction (V/G)*

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*Champagne & Strawberry Sorbet (V/G)*

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*Local Fillet Steak served with Celeriac Puree, Potato Terrine,  
Sautee Mushrooms & Horseradish Sauce (G)*  
*Lamb Rump served with Ratatouille, Roast Garlic, Pea Puree  
& Rosemary Sauce (G)*  
*Pan Fried Sea Bass with Potato Cake, Spinach, Confit Cherry  
Tomatoes, Dill & Lime Emulsion (G)*  
*Glazed Pancake with Parmesan Au Gratin, Filled with Provencal  
Vegetables & Rosary Goats Cheese (V)*

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*Danny's New Year Selection of Deserts (V)*  
*Selections of British Cheeses with Chutney & Grapes (supplement £5) (VG)*

*£45 per person*

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