

Christmas Menu 2018

Starters

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

Main Courses

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

Desserts

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

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.*



New Year's Eve Menu 2018

Wild Mushroom & Black Truffle Veloute

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

Champagne & Strawberry Sorbet

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

(supplement £5)

*Danny's New Year Selection of Deserts
Selections of British Cheeses with Chutney & Grapes*

£45 per person

