

Christmas Menu 2009

Starters

Curried Parsnip Soup with Coriander Croutons (v)

Pressed Ham Hock Terrine with Toasted Brioche and Homemade Piccalilli

Smoked Salmon Mousse with Fine Beans, Lemon and Capers

Mozzarella and Tomato Salad with Pesto (v)

Mains

Traditional Roast Turkey with all the Trimmings

Butternut Squash Risotto with Spinach and Parmesan (v)

Herb Rolled Salmon with New potatoes, Fennel and Chive Butter Sauce

Pork Fillet with a Wild Mushroom Fricassée and Glazed Apple

Desserts

Christmas Pudding with Rum Sauce

Vanilla Crème Brûlée with Fruit Biscuit

Orange Chocolate Pot with Hazlenuts

Chef's Selection of Cheese with Celery and Grapes

Lunch: 2 Course £19.50 3 Course £22.95

Dinner: 2 Course £20.50 3 Course £25.50

A kind note for parties of 6 or more, 10% service charge will be added to your bill
Please note some dishes may contain traces of Nuts and GM Foods