

Christmas Menu



Christmas day Menu £58.00 Adults £25.00 Children

Amuse Bouche and Kir Royal - to start

Starters

Duck Confit rillettes - beetroot jelly and red berry confit, toasted ciabatta

Carrot, honey and ginger soup - malted mini loaf

Fish course

Steamed lemon sole parcel - prawn mousseline, shredded Asian vegetables, orange, ginger sauce

Sautéed wild mushroom, beetroot and dill - on toasted rye bread

Sorbet

Mains

Rolled turkey in streaky bacon - filled with chestnut, cranberry stuffing, traditional trimmings

Seared sirloin of beef - with wild mushroom pie, parsnip puree, potato delice, finished off with a red wine sauce

Baked monkfish - topped with butternut squash, saffron mashed potato, calvero nero, lemon chive sauce

Persian squash and pistachio wellington - with roasted winter vegetables, potatoes, rich lightly spiced tomato sauce

Desserts

Christmas pudding - Brandy cream

Dark chocolate and blueberry tort

Cheese board

Tea and Coffee



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TERMS AND CONDITIONS

All meals will need to be pre ordered by no later than the 17th December 2018

A deposit of 15.00 per person must be paid by no later than the 17th December 2018

Any cancellations before the 17th December, a full refund will be offered

Any cancellations after the 17th, there will be no refund offered

Merry christmas

All prices include VAT. We do not include a service charge. All gratuities are distributed among the team. If you have any food or drink allergy or intolerance & would like to know about any allergenic ingredients in our food or products, please speak to a member of our team before placing your order. Whilst we do our very best to accommodate you, unfortunately we cannot guarantee that our kitchens (nor those of our suppliers) are 100% allergy free

