

Christmas Celebration Evening Menu

2 courses £22.50 / Any 3 courses £26.50

TO START

Country Winter Vegetable Broth (g)

Fresh homemade soup with fresh French bread.

Confit Duck Leg

Served on a bed of mixed salad leaves, with a fig chutney.

Baked Goat's Cheese (mi)

Served with a red beetroot puree & golden beetroot crisps.

Chicken Liver Pate (g, mi)

Chicken liver pate with sourdough toast & a apricot & onion chutney.

Panko King Prawns (g)

Prawns dipped in coconut milk and coated with Japanese bread crumbs presented on a bed of Asian infuse slaw.



MAIN COURSES

Traditional Roast Turkey (g, mi, e, ece, so, mu)

Fresh corn fed Goosnargh turkey accompanied with an apple & chestnut stuffing plus all the festive trimmings.

Duo of Monkfish & Salmon (f, mo)

Braised in a sea food broth of mussels, clams, scallop roe & finished with lentils.

Tandoori Cod Loin (f, g, mi, e)

Sat on a bed of Bombay potatoes, tender stem broccoli, served with onion bhaji.

Fillet Steak (£2 supp)

Tender Fillet steak, cooked to your preference game chips & a fricassee of balsamic cherry tomatoes.

Duo of Lamb (g, mi, e, ece, so, mu)

Succulent lamb rump with fondant potatoes & mini lamb hot pot topped with sliced potatoes, served with a mint jus..

Vegetable Wellington (g, mi, c)

Sweet potato, roasted vegetables, all encased in puff pastry, finished with vegetarian & port jus.

Dessert

Traditional Christmas Pudding (g, mi)

With brandy sauce.

After Eight Cheesecake (g, mi)

Vanilla Panacotta (g, mi)

Topped with strawberry compote, with a shortbread biscuit.

Treacle Tart (g, mi, e)

Served with cream or ice cream.

Martini Espresso Cocktail

