

Christmas Menu 2011

(Available at lunchtime Throughout December, and in the evening for Parties of 6 or more)

Chef's Appetiser

Jerusalem Artichoke Salad with Truffle Mayonnaise and Crispy Egg (V)

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Poached Salmon Ballotine with Apple and Ginger Puree and Fennel Salad

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Venison and Beetroot Salad with Chicken Liver Parfait

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Smoked Haddock Soup

Wild Mushroom Tortellini with Buttered Lentils and Spinach (V)

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Pan Fried Cod with Curly Kale and Creamy Coco Beans

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Braised Beef Cheek with Horseradish Mash and Confit Garlic

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Pheasant Breast with Cranberry Puree, Duck Fat Roasties, Parsnips and Braised Red Cabbage

Prune and Frangipane Tart with Earl Grey Ice Cream

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Chocolate Roulade with Mint Sorbet

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Christmas Pudding with Cranberry Jelly and Clotted Cream Ice Cream

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A Selection of Cheeses

Coffee & Petit Fours (£4.00 Supplement)

£30.00 Three Courses Lunch

£35.00 Three Courses Dinner