

# Christmas Day Menu

## STARTERS

Spiced parsnips, sage and apple soup with rustic bread  
Pan fried pigeon breast on a salad of black pudding, rocket and cranberry compote  
Smoked trout & horseradish pâté with toasted pitta bread  
Savoury Dolcelatte cheesecake served with poached figs

## MAINS

Roast British turkey with bacon wrapped sausages, stuffing, seasonal vegetables & crispy  
roast potatoes  
Venison steak with dauphinoise potatoes, spinach and pine nuts and a red wine jus  
Steamed breast of pheasant on braised orange and caraway seed red cabbage with garlic  
crushed new potatoes  
Trio of fish - grilled snapper, tuna and salmon with a lemon, chestnut and caper berry  
butter, new potatoes and green salad  
Butter bean, chestnut, parsnip and shallot casserole with lemon and thyme polenta

## DESSERTS

Traditional Christmas pudding with brandy butter, ice cream or custard  
Chocolate orange, chestnut & honeycomb terrine with blood orange sorbet  
Steamed Orange Marmalade pudding, fruit compote & custard  
Coconut Panna Cotta with pineapple & mango salsa

**£69.95**

\*£10 deposit per person required.

# Christmas Celebration Menu

## STARTERS

- Sweet potato soup with goat's cheese, hazelnut dressing & rustic bread (v)
- Potted Duck livers with sourdough toast, smoked bacon, redcurrants and red wine reduction
- Salmon and sweet potato fishcakes with chilli, lime and coriander served with crispy fried greens and sweet chilli sauce
- Wild mushroom in tarragon butter on toasted focaccia with Parmesan shavings

## MAINS

- Roast British turkey with bacon wrapped sausages, stuffing, seasonal vegetables & crispy roast potatoes
- Pan-fried sea bass with tomato & rocket salad, mango salsa & sautéed potatoes
- Slow roasted beef brisket with red wine & shallot sauce, buttery swede puree, seasonal greens & roast potatoes
- Creamy courgette risotto with parmesan, herb oil and toasted pine nuts

## DESSERTS

- Traditional Christmas pudding with brandy butter ice cream or custard
- Sticky toffee pudding with a rich toffee sauce & vanilla ice cream
- Chocolate and pistachio brandy truffle torte with sour cherry compote
- Baked vanilla cheesecake with mulberry sorbet & mango puree

2 course £20.95   3 course £24.95

\*£5 deposit per person required.

Party nights, Thursday, Friday and Saturday £5.00 per person surcharge

Dance the night away with our resident DJ in the all new marquee