



Christmas Day 2012

£55.00 per person

Christmas Starters

Wild Mushrooms, Green Onion and Masala Cream Casserole
Puff Pastry Tartlet and Citrus Thyme

Roasted Butternut Squash Soup
Pancetta Croutons

Pressed Terrine of Maize fed Chicken and Chorizo
Red Onion Marmalade and Baby Wild Rocket Salad

Intermediate

Pan Seared Scallops with Curried Cauliflower Puree
Coriander and Tomato Jelly

Main Course

Saffron Potato Galette
Thyme, Lime and Chilli Butter, Glazed

Grilled Medallions of Aged Beef Fillet
Gratin Potatoes, Carrot Puree, Green Beans
Roasted Shallot and Rosemary Sauce

Local Roasted Turkey Breast, Slow Cooked Leg, Roast Potatoes, Roasted Root Vegetables
Sage and Onion Stuffing, Chestnuts and Pigs in Blankets

Christmas Dessert

Chocolate and Amaretto Marinated Fruit Trifle
Vanilla Cream

Christmas Pudding
Brandy Sauce

Baileys Flavoured Brulee
Almond Biscuits

Selection of Cheeses
Local Chutney and Biscuits

Children are welcome at a discounted price of £30.00 per head. Bookings are available 12 noon until 3 pm.
A deposit of 20% will be required which is payable at time of booking.



Wine, Dine & Recline