

CHRISTMAS MENU

3 COURSES £25

starters

SMOKED SALMON MOUSSE

WITH A SOFT MUSTARD AND DILL FILLING, ACCOMPANIED WITH TOASTED CIABATTA

BUTTERNUT SQUASH AND SWEET ONION SOUP

WITH WARM BREAD

MUSHROOM BLUE CHEESE AND SPINACH PARCEL

PAN FRIED MUSHROOM IN GARLIC BUTTER

INFUSED WITH THYME IN A BLUE CHEESE SAUCE

CHICKEN LIVER AND CRANBERRY PATE

ACCOMPANIED WITH FRENCH TOAST AND GREEN ROCKET SALAD

mains

SALMON EN-CROUTE WITH A LEMON & PARSLEY BUTTER SAUCE

TENDER SALMON FILLET ENCASED IN A SHORT CRUST PASTRY AND DRIZZLED WITH A FRESH LEMON AND PARSLEY BUTTER

BONELESS ROAST TURKEY BREAST

ACCOMPANIED WITH ALL THE TRIMMING AND SEASONAL VEG

ROAST BEEF TOPSIDE

SUCCULENT TOPSIDE OF BEEF IN A CRACKED BLACK PEPPER & MUSTARD COATING

SOMERSET BRIE & BEETROOT TART

SOMERSET BRIE SAUCE ENCASED IN A CRISP CHIVE AND ONION TYME PASTRY TOPPED WITH BEETROOT AND APPLE CHUTNEY

OVEN ROASTED CHICKEN BREAST

FILLED WITH HONEY ROASTED VEGETABLES WRAPPED IN A SMOKED BACON AND TOPPED WITH A TARRAGON CREAM SAUCE

desserts

CRÈME BRULE CHEESECAKE AND CHOCOLATE DRIZZLE

CHRISTMAS PUDDING LOAF WITH BRANDY CREAM AND CHOCOLATE DUSTING

BAILEYS CHEESECAKE WITH COCONUT ICE-CREAM AND AMMERETTO CREAM

CHOCOLATE AND ORANGE MARMALADE PUDDING WITH RED CURRENT COULIS

MINCE PIES AND CREAM



