



Christmas Party Menu 2017

To Start

endive, stilton, pear and walnut salad
pressed cotswold game terrine with apple and plum chutney, pickles and country toast
celeriac soup with devils on horseback
potted kiln roasted smoked salmon with tarragon, lemon and cayenne with melba toast

To Follow

roast turkey roulade in pancetta with apricot stuffing ,pigs in blankets, roast root vegetables, creamed turnips and cranberries (pre-order numbers required)
moroccan chicken with couscous, dried fruits, chickpeas and harissa
roast wild duck 'two ways' with red cabbage, apple, rosti potato and peppercorn sauce
skillet roast roulade of hake with saffron, mussels, spinach and mids
arancini rice fritters with grilled vegetables and a sun blushed tomato salsa(v)

To Finish

cranberry baked alaska
pear tarte tatin with vanilla ice-cream
christmas pudding with prune, vanilla and armagnac ice-cream
selection of French farmhouse cheeses with pickled grapes and toasted walnut bread
mince pies, coffee or tea

The T's & C's

3 courses £32 inc mince pies, coffee, tea and VAT
2 courses £26 inc mince pies, coffee, tea and VAT
A discretionary 12.5% service charge will be added to the total bill

For an additional £12 a head we can offer you a flute of Prosecco on arrival followed by a 175ml glass of Five Alls red or white wine and 100ml glass of sticky with dessert to finish

The Christmas Menu is available Monday-Saturday 1st-23rd December and is available for parties of 8 or more people
A £10 deposit per head will be required to secure booking; non-refundable if less than 72 hrs notice is given