



Christmas Party Menu 2018

Starters: endive, stilton, pear and walnut salad

chicken liver and foie gras terrine with winter fruit chutney and country toast
potted kiln roasted smoked salmon with tarragon, lemon and cayenne with melba toast
goat's cheese, sweet pepper and olive tapenade tart with shoots and leaves

Mains: roast turkey roulade in pancetta with apricot stuffing ,pigs in blankets, roast root vegetables, creamed turnips and cranberries (pre-order numbers required)

sticky beef oxcheek in guinness with chestnuts, bacon, snails and creamed potato
roast wild duck 'two ways' with red cabbage, apple, rosti potato and peppercorn sauce
skillet roast roulade of hake with saffron, mussels, cucumber, spinach and mids
celeriac and oriental spring rolls with a mango, cucumber and coriander salsa

Desserts: 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

2 courses £27 inc mince pies, coffee, tea and VAT

3 courses £33 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 T's & C's

The Christmas Menu is available Monday-Saturday 23rd November-5th January excluding December 24/26/31st and News Year's Day and is only 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

