

CHRISTMAS SEASON MENU 2018

STARTERS

Chefs boulibaisse fish soup

with mussels, monkfish & clams in a light tomato broth with a hint of pernod, served with crusty bread & butter

Chicken liver & cognac parfait

wrapped in parma ham, spiced apple chutney, warm toast

Ham hock & pickled vegetable terrine

homemade piccalilli & warm toast

Firecracker king prawns

with spicy stir fry peppers & sweet chilli sauce

Deep fried crispy duck spring roll

with dressed leaves & hoisin sauce

MAINS

Roasted turkey breast & leg

cranberry stuffing, duck fat roasted potatoes, seasonal vegetables, bacon wrapped chipolata & rich meat gravy

Pan fried supreme of chicken breast

chorizo risotto, baby vegetables & fresh pesto sauce

Slow cooked mixed game bourguignon

with creamed potato, seasonal vegetables, puff pastry croute & parma ham crisp

Pan fried fillet of hake

spanish tortilla, seasonal vegetables & a lemon butter sauce

Roasted rump of lamb

sauerkraut, pancetta & smoked ham hock stew, seasonal vegetables & crispy watercress

Twice baked four cheese & crayfish soufflé

with a rocket, peach & candied walnut salad, baked croutes (this item can be ordered without the crayfish for a vegetarian option)

DESSERTS

Warm chocolate fondant

vanilla ice cream & caramel sauce

Classic crème brulee

with shortbread biscuit

Baked passion fruit cheesecake

berry compote

Chefs christmas pudding

with brandy sauce

Market cheeseboard

with quince jelly, celery, grapes & biscuits

2 COURSES £19.95

Not available on Friday or Saturday evenings or Sunday lunch

3 COURSES £24.95

Our dining area will be festively decorated & we will be taking Christmas Party bookings between 1st December & 24th December, 2018.

We look forward to seeing you & will make sure your visit to us is a special one

*Damian &
the team*

