



Christmas Menu 2018

Winter Parsnip Soup

Parsnip soup finished with crème fraiche and parsnip crisps

Brie and Caramelised Onion Tart

Brie and caramelised onion tart served with a pickled walnut salad finished with mixed leaves

Smoked Salmon, Horseradish and Lemon

Smoked salmon served with capers, lemon mayonnaise and finished with a horseradish gremolata and dill

~

Traditional Turkey served with all the trimmings

Roast turkey served with pigs in blankets, sage and onion stuffing, goose fat roasted potatoes and seasonal vegetables finished with gravy

Braised slow cooked Beef

Slow braised feather blade of beef served with a buttery mash potato and seasonal vegetables and finished with a carrot, baby onion and pancetta jus

Wild Mushroom and Chestnut Risotto

Pan seared wild mushroom and roasted chestnut risotto finished with shaved parmesan cheese and truffle oil

~

Marbled Raspberry Cheesecake

A marble raspberry cheesecake served with a winterberry compote and finished with a white chocolate crumb

Rich chocolate and Orange Cake

A warm chocolate sponge served with a rich orange and chocolate fudge sauce finished with a candied orange slice

Christmas Pudding Panacotta

A Christmas flavoured panacotta served with a brandy cream and a cranberry compote finished with a shortbread crumb

~

Served with warm mince pies finished with icing sugar and your choice of tea or our own blend of coffee