

# Festive Menu

Available 1-24 December 2018

Pre-orders required for tables of 8 or more

£33.50 per person

## Starters

Leek & Potato Velouté with Stinking Bishop Cheese (V)(GF)

Ham Hock Terrine with Horseradish Remoulade and  
Black Pudding Scotch Egg (GFA)

Seared Breast of Pigeon with Braised Puy Lentil, Cauliflower and  
Roast Chorizo Dulce (GF)

Prawn & Smoked Salmon Sandwich with Wholemeal Bread,  
Baby Gem and Rouille (GFA)

Char Grilled Salmon Escalope with Teriyaki Glaze, Steamed Pak Choi,  
Oyster Sauce and Cashew Nuts (GF)

## Mains

Roast Rump of English Lamb with a Pressed Salami Cake, Buttered Spinach  
and a Roasted Garlic, Thyme and Redcurrant Jus (GF)

Pan Roast Corn-fed Chicken Supreme with Buttered Fondant Potato,  
Black Trompettes and Baby Leeks (GF)

Pan Fried Fillets of Seabass on Lemon Thyme Crushed Potato,  
Chive Beurre Blanc and Tomato (GF)

Fillet of Hake on a Salt Pork and Clam Ragoût, Grilled Padron Peppers (GF)

Roast Butternut Squash Gnocchi with Wild Mushrooms, Spinach and Parmesan (V)

## Desserts

Peanut Butter Cheesecake, Salted Caramel Sauce, Chocolate Ice Cream  
and an Oat Brittle Biscuit

Milk Chocolate Mousse, Praline, Frangelico Cream and  
Salted Honeycomb Ice Cream

Vanilla Crème Brûlée with a White Chocolate and Raspberry Biscotti (GFA)

Trio of Ice Cream; Chocolate, Vanilla and Salted Honeycomb (GF)(V)

Cheese Board – Morbier, Lincolnshire Poacher, Fourme D'Ambert & Coulommiers  
with a Selection of Biscuits, Rosé Wine Jelly, Grapes and Chutney

Brandy Soaked Christmas Pudding with Crème Anglaise & Panettone Ice Cream

*A 10% service charge is added to table in excess of 8 guests.*

*Although every care has been taken to remove all shell, shot and bones some pieces may remain.*

*Please ask a member of staff for our allergen menu should you require it.*

*Tables in excess of eight will be required to pre-order.*

*A deposit of £15.00 per person is required at the time of booking.*