



## Christmas Menu 2014

Cauliflower & rocket soup with toasted almonds & gruyere crostini

Wild boar hock terrine with a smoked apple & black currant chutney

Lemon & artichoke arancini served on a pea purée

Blue crab mousse & crayfish with an avocado dressing



Free range turkey with all the trimmings

Roasted haddock topped with a parmesan & herb crumb served on

New England style clam chowder

Spinach, garden herb & nut roast served with a wild mushroom gravy

Ballotine of pork with apple, sage & chestnut, served on sautéed savoy cabbage & bacon with a wholegrain mustard sauce



Chocolate brownie with hot fudge sauce & salted caramel ice cream

Pear & frangipane tart with mascarpone & a fresh fig & cinnamon compote

Christmas pudding cheesecake served with stem ginger ice cream

Selection of English cheese & biscuits

**3 courses for £24 or starter & main or main & pud for £18.00**

Bookings in advance only – 1<sup>st</sup>-24<sup>th</sup> December Lunch or dinner except Sunday evenings

Please may we have your menu choices 1 week in advance

£10/head non-refundable deposit payable when booking. Service charge on tables of 6+