



Christmas Menu

3 COURSES £38

STARTERS

Smooth chicken liver pate with fig chutney and toast
Rosemary-baked Camembert with garlic ciabatta
Crayfish tail cocktail with classic Marie Rose sauce
Parsnip and apple soup with crusty bread
Smoked duck breast with orange salad

MAIN COURSE

Traditional roast turkey with seasonal trimmings
Pork belly with celeriac mash, port sauce, parsnip crisps
Seabass fillet on crushed new potatoes and salsa verde
Roast pheasant breast with cranberry sauce and roast potatoes
Traditional nut roast with seasonal trimmings

DESSERT

Profiteroles filled with cream, chocolate sauce
Christmas pudding with brandy custard
Raspberry creme brulee with shortcake biscuit
Baked lemon cheesecake

