



FESTIVE MENU 2019

Complimentary Glass of Bucks Fizz on Arrival

£18.95 - 2 COURSES

£22.95 - 3 COURSES

Freshly Ground Coffee & Treats - £2.50

Served Daily from Monday 18th November-Saturday 21st December

Lunch 12-3.00 Dinner 6.00-8.30

Honey Roast Parsnip Soup (v)

Parsnip Crisps, Artisan Bread

Smoked Salmon Mousse

Layers of Smoked Salmon & Salmon Mousse, Dressed Leaves & Lemon

Wild Mushroom Ravioli (v)

Garlic & Thyme Cream Sauce

Ham Hock Terrine

Homemade Piccalilli, Sage Crisps, Bread Croute

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### Roast English Turkey

*Pigs in Blankets, Sausage Meat Stuffing, Roast & Mashed Potatoes, Turkey Jus*

### Apricot & Herb Stuffed Pork Loin

*Mustard Mashed Potato, Roast Pork Gravy*

### Twice Baked Cheese Soufflé (v)

*Sun Dried Tomato Pesto, Spring Onion & Herb Salad, Pine Nuts*

### Seafood Medley

*Sea Bass, Scallops & Salmon on Garlic Mashed Potato, Samphire & White Wine Dill Cream*

### Nut Roast (v, vegan)

*Chestnut Puree, Roast Potatoes, Gravy*

Served with Seasonal Winter Vegetables

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Traditional Christmas Pudding, Brandy Sauce

Spiced Rum Ice Cream Sundae

Lemon Posset with Winter Berry Compote & Shortbread

Warm Bramley Apple & Cinnamon Tart with Crème Anglaise

