

FESTIVE MENU

1-23rd December 2013

To Start

Cream of Roasted Parsnip and Sherry Soup

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Rustic Farmed House Pate with Red Onion Marmalade

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Chef's Gravdax with Dill Mayonnaise

Main Course

Prime Topside of Beef with Chef's Yorkshire Pudding and Home made
Horseradish

•

Crown of Turkey with Pigs in Blankets, Chestnut Stuffing and Home made
Bread Sauce

•

Fresh Fillet of Salmon on Wilted Spinach, with a light Crayfish, White
Wine and Cream Sauce

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Mushroom, Cream and Parmesan Mille Feuille (V)

Pudding

Traditional Christmas Steamed Pudding with Brandy Sauce

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Rhubarb and Sherry Iced Parfait with Honey combe

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Rich Chocolate and Port Brownie with Vanilla Ice Cream

£21.95 per person

£14.95 for Children under 13yrs

Tea or Coffee with Petit Fours

£1.95 extra per person