

Christmas menu 2007

2 Courses £22

3 Courses £25

Entrees

Mulligatawny Soup

Homemade spiced parsnip soup served with crusty bread

Smoked salmon, dill and broccoli fishcakes

Served with house made tartare sauce on a bed of mixed leaves

Homemade chicken liver pate

Served on a bed of mixed leaves accompanied with crustini's and a Cumberland sauce

Mushroom Gratin

Sautéed mushrooms served on a chard salad, smothered with a roqueforte gratin.

Mains

Turkey Breast with a chestnut and apricot stuffing

Accompanied by chipolata sausages wrapped in bacon, served with roasted new potatoes and fresh seasonal vegetables.

Braised topside of Beef

Served with a rustic potato mash, roasted shallots and fresh seasonal vegetables.

Mascarpone and grilled vegetable filo roulade

Served with a pimento sauce and finished with roasted pinenuts

Fillet of Seabass

Seabass topped with a fresh lemon & herb crust, drizzled with dill butter, served with roasted new potatoes and seasonal vegetables.

Desserts

Christmas Pudding

Served with a brandy sauce

Chocolate orange cheesecake

Served with flambéed red currants

Caramel Apple Betty

Served with homemade custard