

Menu

Roasted Butternut Squash Soup with Deep Fried Sage & Croutons

Chicken Liver Parfait with Chef's Grannie Smiths & Grape Chutney

Fanned Honeydew Melon with Mango Sorbet and Mixed Fruit Compote

Cassic Smoked Salmon with Lemon, Cracked Black

Pepper, Mixed Leaves & Horseradish Cream

Roast Turkey Breast with Stuffing & Cranberry Sauce

Slow Pot Roasted Beef Brisket on Roasted Roots

Chicken Breast Stuffed with Mozzarella, Sun Dried

Tomatoes & Basil with Cream Sauce

Wild Mushroom Risotto with Sun Dried Tomatoes, Pea Shoots & Parmesan Shavings

Pan Fried Salmon Fillet on Chive Mash with a Dill Butter Sauce

Christmas Pudding with Brandy Sauce

Spiced Apple Crumble with Vanilla Custard

Raspberry Crème Brulee

Passion Fruit & Strawberry Pavlova

Selection Of Local Cheeses with Celery & Grape s

Price per head: 3 courses £28.95 2 courses £24.00 Main course only: £18.95