

CHRISTMAS MENU

STARTERS

(v)Roasted Celeriac & thyme soup

Chive & truffle cream

Free range chicken & streaky bacon terrine

Spiced tomato relish, pickled red onion salad

(v)Grilled mushrooms rarebit

Grilled mushrooms, crusty croute, cheese & mustard glazed sauce

Smoked salmon pate

Oak smoked salmon pate, sauce gribiche, toasted sour dough

MAIN COURSES

Grilled turkey steak

Sage, onion & sausage meat stuffing balls, pigs in blankets, sea salted roast potatoes & pan juices

Hake Monte Carlo

Grilled fillet of Hake topped with a poached egg, creamed potatoes, wilted baby spinach, shallot & white wine velouté

Bavette of beef steak

Bavette (flank) steak, roast potatoes, wilted greens, button mushroom, onion, bacon & red wine jus

(v)Roasted butternut squash & feta Wellington

Butternut squash & feta baked in puff pastry, slow cooked lentils, buttered kale, pesto cream sauce

Venison cottage pie

Slow cooked venison & root vegetable cottage pie, onion gravy, buttered greens

DESSERTS

Traditional Christmas pudding

Warm brandy custard

Salted caramel, chocolate & pecan slice

Warm salted caramel & chocolate slice, vanilla ice cream, chocolate sauce

Lemon, orange & cranberry posset,

Lemon, orange & cranberry posset, marinated satsuma & Grand Marnier syrup

Chilled caramelised rice conde

Vanilla & condensed milk, cinnamon spiced berries

No3 Cheese board

A selection of British & European cheeses, grapes, chutney & biscuits

2 courses £28.00/ 3 courses £33.50