

# CHRISTMAS DINNER MENU

## STARTERS

Carrots and Coriander Soup with Bread Roll (V)

Warm Goat Cheese Wedges in golden Oat Flakes, served with Beetroot Confit (V)

Smoked Haddock and Salmon Cakes with Sour Cream and Chives

Wild Mushrooms and Stilton Tartlet with roasted Garlic and Red Onion Chutney (V)

Crispy sweet Potato Rosti with Honey Roast Ham, poached Egg and Hollandaise

Roasted Aubergine, Red Pimiento and sun-dried Tomato Terrine, served with Pain Brioche (V)

Duo of Poached Salmon and Monkfish Parfait served with Citrus Cream

Ham Hock and smoked Chicken Terrine in Aspic Jelly

## MAIN COURSES

Traditional Roast Turkey with Sage & Onion Stuffing and Chipolata Sausage

Sirloin Steak 'au Poivre' with Roasted Vegetable Brochette, Fries & Peppered Sauce

Braised Lamb Shank served with Garlic & Rosemary Scented Gravy

Barbary Breast of Duck cooked to your liking, served with Orange & Kumquat Confit

Whole Sea Bass roasted in Aromatic Butter

Stuffed Pork Tenderloin served with caramelized Apples and Calvados Sauce

Egg Pancake filled with Mushroom Fondue and Asparagus Spears, drizzled with piquante Sauce  
(V)

Grilled Tuna Steak topped with Baby Spinach and Cheese Fondue

Creamed Mushroom Risotto and Roasted Vegetable Filo Pie drizzled with sweet Chilli Sauce (V)

*All dishes are served with appropriate accompaniment*

## DESSERTS

Christmas Pudding with Brandy Sauce

Selection of Ice Cream

Vanilla and Raspberry Panacotta

White Chocolate and Strawberry Cheesecake

Selection of Cheese & Biscuits

**2 COURSES: £19.95 3 COURSES: £24.95**

**SERVICE CHARGE:** N.B. A discretionary 10% will be added for lunch & evening parties of five or over