



Christmas Fayre Menu December 2019

£26.95 - 3 course | £19.50 - 2course

Roasted red pepper and tomato soup, served with warm crusty bread, drizzled with white truffle oil

Homemade duck liver and port parfait, served with an orange and Cointreau onion chutney and toasted ciabatta

Prawn and smoked salmon salad, drizzled with marie rose sauce, topped with caviar and served with seeded batch

Brie wedges, deep fried with Japanese panko crumb, and served with an apple and ale chutney

.....

Roasted turkey breast, with fluffy goose fat roasted potatoes, pigs in blankets, homemade stuffing, topped with fresh cranberries

Pan roasted lamb rump, with garlic creamed potato, spiced red cabbage, and drizzled with a port, rosemary and redcurrant jus

Wild and porcini mushroom stroganoff, pan fried with paprikz, mustard, tomato and cream, finished and flamed with French Cognac, and served with a timbale of pilau rice

Pan fried, line caught wild sea bass, served with crushed basil and dill scented potatoes, and drizzled with Devon crab and caper butter

.....

Traditional Christmas pudding with homemade brandy cream sauce

Homemade sticky toffee pudding, served with sauce Anglaise and hot toffee sauce

Meringue nest filled with forest fruits and winter berries, and served with homemade black cherry and vanilla ice cream

.....

Freshly brewed coffee and after dinner chocolates

.....

Homemade mince pies!

.....

Selected continental cheeses, wafer biscuits, fruit and chutney

£4.95 Supplement per person

.....

Merry christmas!

All our meals are cooked fresh to order, so at busy times, please be patient as this may take slightly longer

Please be aware, some of our meals may contain nuts and other allergens. If you have any allergies, or intolerances, please inform a member of our staff before placing your order

All items are subject to availability

