





Christmas 2013 Dinner Menu

£37.50 pp (Monday & Tuesday) £42.50 pp (Wednesday to Saturday)

<u>Starters</u>

Asparagus and goat's cheese terrine served with watercress (V) Or Parsnip soup (V) Or Cold seafood salad Or Ham hock and curly parsley terrine glazed with mustard honey Or Smoked mackerel salad with citrus fruit and mixed seeds

<u>Main Courses</u>

Wild mushroom and tarragon tart served with baked Jerusalem artichoke (V) Or Pan fried duck breast with parsnip puree tender broccoli and red wine jus Or Cajun salmon with blackening spices served with curly kale Or Oven baked turkey, sweet potato puree, roasted root vegetables and cranberry sauce Or Roast stuffed saddle of lamb with rosemary roast potato, spinach and gravy

<u>Desserts</u>

Bitter sweet chocolate mouse Or Steamed lemon pudding with lemon curd Or Traditional Christmas pudding with homemade custard Or Apple, pear and almond Strudel with cinnamon ice cream

A 12.5% service charge will be added to your bill There is a live music cover charge if dining in the main ground floor restaurant of £4 pp Monday & Tuesday; £5 pp Wednesday to Saturday



