



CHRISTMAS MENU 2020

32.50 per person (add a glass of prosecco for 5.00)
three courses, coffee & mince pie

Starters

White bean soup

truffled girolle mushrooms (ve)

Traditional pork terrine

apple & pear chutney

Classic prawn cocktail

prawn toast

Deep fried goat's cheese

tomato chutney (v)

Salmon gravadlax & potted smoked salmon

Mains

Slow cooked beef with parsnip mash

green beans & parsnip crisps

Duck leg confit with red Thai curry sauce

spiced potatoes & mango chutney

Holly Farm free range bronze roast turkey

chestnut stuffing, slow roasted vegetables,
bread sauce & port gravy

Pan-fried stone bass

butterbeans with chorizo, tomatoes & smoked paprika, basil pesto

Wild mushroom fricassée,

thyme, rosemary & parsley dumplings (ve)

Desserts

Winter spiced bread & butter pudding

brandy anglaise (v)

Pear 'Belle Helene'

chocolate sauce, vanilla ice cream (ve)

Chocolate & black cherry cup

chocolate mousse & crumble (v)

Mixed berry compote

hazelnut, almond & pistachio nut granola, vanilla ice cream (ve)

Filter coffee or tea & mince pie

*Optional cheese course with accompaniments
(instead of dessert 4.00 or as an extra course 10.00)*