

Christmas

Menu

Starters

Devilled Chicken Livers – Chicken Livers cooked in Sweet Red Wine, Chillies and Veal Jus with Sour Dough Toast

Scallops – Cooked in Lemon, Cream and Garlic

Goats Cheese Croquettes – Served with a Beetroot Leaf Salad

Stuffed Bell Peppers - Rice, Tomato Sauce, Vegan Cheese (v)

Mains

Roast Turkey Ballotine – Turkey Breast, Wyre Sausage rolled in Pancetta served with Seasonal Roast Vegetables, Roast Potatoes, Stuffing, Pigs in Blankets, and Turkey Jus

Beef Bourguignon – Diced Fillet Beef, Bacon, Shallots and Herbs with seasoned Long Grain Rice and Roasted Vegetables

Baked Salmon en Crouete – Fillet of Wild Salmon wrapped in Puff Pastry, served with Seasonal Vegetables and Whole Grain Mustard Mash Potatoes

Beetroot and Feta Cheese Risotto (v)

Desserts

Christmas Pudding with Crème Anglaise or Brandy Sauce

Lemon Tart with Lemon Sorbet and Passionfruit Coulis

Cheese Board (£4pp supplement) with a 4 Cheese Selection, Crackers and Chutney

Soft Set Coffee and Tonka Bean Custard, Salted Caramel, Chocolate and Almonds with a Macaroon

❄️ **MERRY** ❄️
christmas

— and —
HAPPY NEW YEAR



£35per person (Includes 3 Courses and Welcome Drink)

