

Festive Menu 2013
Available Dinner only. Monday – Fridays.

Soup of the day

Pressed Ham Hock & Foie Gras Terrine Toasted brioche

Grilled red mullet with warm tomato vinaigrette on a toasted sourdough bread

Sweet beetroot comfit and almond mascarpone tartlet served with chestnut dressing

Baked field mushrooms with black pudding smoked bacon and cherry tomatoes

Carpaccio of salmon served with remoulade sauce and baby leaves

Frito mixto (fried selection of sea food and vegetables) served with lemon mayonnaise

Roasted farmhouse turkey seasonal trimmings and roast potato

Pan-fried fillet of Cornish sea bream potato cake winter greens hollandaise sauce

Asparagus chive and goat's cheese risotto poached free range egg

Seared pork fillet wrapped in Parma ham apricot stuffing brandy and cream sauce

Honey and lemon glazed chicken supreme served with spiced couscous

Beer-braised beef casserole served with parsley dumplings

Char grilled lamb cutlets minted peas crushed new potato & vegetable medley

Choice of homemade desserts from the trolley

Or

Christmas pudding brandy sauce

£27.50 per person.

A discretionary 10% service will be added to the final bill