

2009 Christmas Menus

Thursday – Saturday Evenings £25

Starters

Chestnut and lentil soup with bacon and thyme croutons and home baked cranberry focaccia

Smoked salmon, prawn and guacamole shots

Garlic mushrooms en croûte with green pesto

Venison liver and cranberry pâté

Sesame seed and thyme crusted goat's cheese salad with red onion marmalade

Mains

Roasted turkey and chestnut stuffing with cranberry rolled pigs in blankets

Cranberry duck tagine with wild mushroom sauce

Fillet of salmon en croûte with black treacle, juniper and sherry dressing

Rolled pasta filled with ricotta and spinach served over a Provencal ratatouille

21 day hung 8 oz sirloin steak with pink peppercorn sauce

All served with duck fat roast potatoes, walnut butter Brussels sprouts, citrus butter carrots, honey roasted parsnips and minted peas

Desserts

Christmas pudding with brandy cream

Double chocolate fudge cake with vanilla ice cream

Baked pear and cranberry pancakes with clotted cream

A selection of local cheeses, fruit and biscuits

2009 Christmas Menus

Lunchtimes & Monday –Wednesday Evenings £17.50

Starters

Chestnut and lentil soup with bacon and thyme croutons and home baked cranberry focaccia

Smoked salmon, prawn and guacamole shots

Sesame seed and thyme crusted goat's cheese salad with red onion marmalade

Mains

Roasted turkey with chestnut stuffing and cranberry rolled pigs in blankets

Fillet of Salmon poached with white wine, lemon and dill served with chive hollandaise

Rolled pasta filled with ricotta and spinach served over a Provencal ratatouille

All served with roast potatoes, walnut butter Brussels sprouts, citrus butter carrots, honey roasted parsnips and minted peas

Desserts

Christmas pudding with brandy cream

Double chocolate fudge cake with vanilla ice cream

Baked pear and cranberry pancakes with clotted cream

2009 Christmas Menus

Buffet £20 a head – Served Anytime

Dressed Loch Duart salmon with oriental prawns

Peppered topside of Aberdeen Angus beef

Honey roasted Wiltshire gammon infused with cloves

Mini veggie spring rolls with sweet chilli dipping sauce (v)

New potatoes with chive butter (v)

Wild mushroom, tomato and garlic conchiglie pasta (v)

Stilton, walnut & mushroom filo baskets (v)

Bombay sweet potato salad (v)

Wild rocket & mixed leaf salad (v)

Homemade coleslaw (v)

Rustic breads (v)

Selection of local cheeses, fruit & biscuits