

## FESTIVE MENU 2018

Available Lunch & Dinner from 26th November to 24th December

Two Courses £22.95 Per Person Three courses £25.95 Per Person

### ~STARTERS~

Cream of Jerusalem Artichoke Soup w/ Soda Bread (V)

Baked Hazelnut Crumbed Goats Cheese w/ Caramelized Onion & Crusty Bread (V)

Salmon Gravavlax w/ Shaved Fennel & Caper Salad

Duck Liver Parfait w/ Quince Chutney & Garlic Crostini

### ~MAINS~

Roasted Butternut Squash Stuffed w/ Puy Lentil (V)

Pan Fried Hake w/ Buttered Kale, Lyonnaise Potatoes & Herb Butter

Roasted Turkey Ballotine w/ Sage & Onion Stuffing & Pigs in Blankets

Slow Cooked Lamb Shank w/ Swede & Carrot Mash, Steamed Savoy, Mint & Red Wine Jus

Confit of Duck Leg Wrapped in Parma Ham, Braised Red Cabbage & Boulangere Potatoes

### ~DESSERTS~

Triple Chocolate Terrine w/ Raspberry Coulis

Poached Pear in Red Wine Syrup & Clotted Cream

Lemon Tart w/ Crème Fraiche

Sticky Toffee Pudding W/ Brandy Butterscotch Sauce

Please note that all our food is prepared and cooked fresh on premises. If you have any allergies or queries please bring it to our attention and we will do our utmost to accommodate you. Service is not included and any gratuities go directly to the staff serving you.