CHRISTMAS MENU

3 COURSE MEAL FOR £28 PER PERSON

STARTER

Sharing board: Camembert bites, Cranberry Sauce, Duck Liver Pate, Scottish Smoked Salmon, Capers & Artisan Bread

M A I N S

Slow braised Turkey breast, Pigs in blankets, Orange and cinnamon braised red cabbage, Brussel Sprouts, Roast Potatoes, Carrot Puree, Cranberry sauce & jus

Slow roasted sirloin of beef, Pigs in blankets, Orange and cinnamon braised red cabbage, Brussel Sprouts, Roast Potatoes, Carrot Puree, Horseradish sauce & jus

Pan roasted Salmon fillet, potato and Lentil Casserole, tender steam broccoli & Garlic butter

Wild Mushroom, Spinach and goats cheese wellington, Roasted Potatoes, carrot puree, Brussel sprouts & Jus

D E S S E R T

Christmas pudding and brandy sauce

Chocolate and Amaretto pot with vanilla sauce

Selection of English cheeses, crackers, grapes, celery and chutney

