

CHRISTMAS EVENING MENU

STARTERS

Parsnip & Bramley Apple Soup

Prawn & Avocado Timbale with Pickled Cucumber, Lemon & Chive Mayonnaise

Smoked Chicken Stack, Filo Pastry, Beansprouts, Capers, Waterchestnuts & Dill Soured Cream

Roasted Fig, Beetroot Panacotta, Poached Pear & Walnut Salad

MAIN COURSE

Roasted Turkey Breast with Bacon wrapped Chipolata, Chestnut Stuffing, Bread Sauce & Turkey Jus

Roasted Peppered Sirloin with Caramelised Onions served with Yorkshire Pudding & Port Wine Sauce

Goats Cheese & Cranberry Filo Straws with Aubergine, Roasted Red Peppers & Balsamic Reduction

Steamed Halibut Fillet topped Lemon Gremolata with a Prawn, Mussells & Cockle Sauce

DESSERTS

Christmas Pudding with Brandy Sauce

Sticky Toffee Pudding served with Caramel Sauce & Custard

Ginger & Brandy Snap Cheesecake served with Chocolate Sauce & delicious Rum & Raisin Ice Cream

Trio of Cariat Gelato Ice Cream served with Shortbread Biscuits

COFFEE & MINCE PIE

2 COURSES £20

3 COURSES £26