

CHRISTMAS MENU 2010

3 COURSES £25.00

STARTERS

Carrot and Swede soup

Shrimp and celeriac remoulade salad

Ham shank and stilton terrine

Sweet potato and chestnut cakes with pepper salsa

MAINS

Duck and honey roasted root vegetable medley with smoked mash and lavender jus

Pan fried Salmon with spinach, sautéed saffron potatoes and lemon hollandaise

Cranberry and sage stuffed turkey parcels served with all the trimmings

Roast nut and bean loaf served with all the trimmings

5oz beef wellington and tender stem broccoli

DESSERTS

Christmas pudding with double brandy cream

Sticky toffee pudding with toffee sauce and ice cream

Rhubarb parfait with stem ginger crumble

Chocolate orange tart with marmalade Chantilly crème

Cheese platter and port

Coffee and mince pie