



CHRISTMAS MENU 2017

To Start

Roasted Squash & red pepper soup, finished with crispy sage leaves
Panko & Sesame Scallops, pea puree, balsamic caviar & crispy pancetta
Briechetta, melted Brie served on toasted pave with cranberry sauce v
Beetroot Cured Salmon with dill, crispy capers & mixed leaf
Warm Pigeon Breast salad with winter roots & Stilton cheese



For Main

Roast Cod Fillet, lemon beurre blanc, winter ratatouille
Brie Wellington with homemade berry sauce, potato dauphinoise & green beans v
Rib Eye Steak, 10oz Aberdeen Angus, served with potato dauphinoise
& grilled cherry tomatoes, supplement 5
Lobster Thermidor, fries, rocket & parmesan salad supplement 20
Pan Fried Pheasant breast with chestnuts, cranberry & apple, served with potato dauphinoise & green beans
Roast Turkey Ballontine with cranberry & pistachio stuffing wrapped in pancetta & winter vegetables
Slow Cooked Duck with cherries served with potato dauphinoise & green beans

For Dessert

Affogato, a scoop of your choice of our artisan gelato with fresh espresso
add a liqueur for 1.50
2 Scoops of our Christmas artisan gelato with homemade honeycomb, chocolate sauce & fresh cream
Poached Pears in mulled cider with gelato & fresh cream

28.50 per person



Available Tuesday 5th December to 24th December

10% discretionary Service Charge may be added to parties of 7 or more
Book before end October for a 10% discount off the set price (excl supplement)
Bookings of 7 or more £10 pp deposit and pre booking required