

CHRISTMAS SET MENU



◆ STARTERS

Scottish loch salmon, beetroot dressing, keta caviar
 Chicken liver pâté on toasted bread, winter salad with plum chutney
 Classic french onion soup, with gruyère cheese crouton
 Tomato, mozzarella & basil salad with balsamic dressing
 Ham hock & pea terrine, honey mustard dressing, pickled garden vegetables

◆ MAIN COURSES

Bronze copas roast christmas turkey pork collar, sage & apple stuffing, Brussels, caramelized piccolo parsnips, pencil carrots
 Pork chop 250g mashed potato, green beans, cinnamon apple chutney
 Red wine braised beef, horseradish gratin, beetroot purée
 Corn fed chicken wrapped in bacon, truffle mash potatoes, sweet onion purée
 Baked salmon, creamed leeks, truffle mashed potatoes
 Vegetarian pithivier, grilled vegetables, wild mushroom, kale, Pumpkin, confit tomato
 Deep fried spring roll, pea and coriander rice, sweet chilli sauce

◆ DESSERTS

Flamed christmas pudding, brandy sauce
 Bread & butter pudding, calvados sauce
 Crème brûlée, cinnamon shortbread
 Glazed apple tarte tatin, caramel sauce, vanilla ice cream
 Regional french cheeses, homemade chutney

◆ 3 COURSES FOR £45

This menu is available for lunch or dinner.
 Menu choices will need to be pre ordered 3 working days before your booking.
 V.A.T included at current rate.
 An optional 12.5% Service charge will be added to your bill.

