



Christmas 2017

3 Courses £25, 2 Courses £20

To Start

Honey Roast Vegetable Soup
with crusty bread and butter

Tomato Cravette
Tomato filled with prawns and brown shrimp dressed with a spiced mayonnaise served on crisp iceberg lettuce

Home-cured Beetroot Salmon Gravlax
with a horseradish slaw

Duck Liver Pate
with whiskey marmalade and toast

Mushroom Carpaccio
miso-marinated, slow roasted Portobello mushroom, drizzled with olive oil and lemon juice and sprinkled with pistachio

Main

Haunch of Venison
with dauphinoise potato and a port wine jus

Braised Guinea Fowl
in a sauce of button mushroom, smoked pancetta, baby onions and red wine. Served with thyme roast potatoes

Carbonnade of Beef 'Flamande'
Traditional Flemish dish of beef in a caramelised onion and beer reduction. Served with crushed potato and swede

Roasted Chicken Breast
with chestnut stuffing and roast potatoes

See overleaf ↘



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Mains (cont.)

Festive Nut Roast

Superb concoction of nuts, pulses and cranberry. Served with thyme roast potatoes

Roasted Vegetable Crown

Roast vegetables in a puff pastry crown served with a rich tomato and basil sauce and new potatoes

Pesto Baked Fillet of Sea Bass

with new potatoes

Poached Halibut

with a leek and bacon broth and creamy mashed potato

All mains served with a selection of seasonal vegetables

To Finish

Christmas Pudding

with brandy sauce

Sticky Toffee Pecan Tart

with butterscotch sauce

Amaretto Cheesecake

Pot au Chocolate

with clotted cream

If you wish to book for a private company/corporate Christmas lunch our venue is available Mon – Fri 11:30 – 15:00 free of charge for groups between 15 and 50 people