

CHRISTMAS SET MENU



♦ STARTERS

Lightly Spiced Butternut Squash Soup, Parmesan, Chilli Oil (v)
Oak smoked Scottish Salmon, Seasonal Beets, Creamed Horseradish
Heritage Tomato Salad, Goats Cheese, Pesto and Balsamic (v)
Chicken Liver and Port Pâté, Caramelised Onions, Toasted Ciabatta
Carpaccio of Beef, Capers, Lime and Parmesan (£4.95 supplement)

♦ MAIN COURSES

Traditional Roast Turkey, Seasonal Trimmings, Cranberry Sauce
Roasted Celeriac, Winter greens, Swiss Chard, Toasted Almonds (ve)
Beef Bourguignon, Creamed Potatoes
Baked Salmon, Butter Crushed Potatoes, Spinach, Champagne Sauce
Shitake Mushroom & Roasted Chestnut Risotto (v)
Grilled Fillet of Beef 225g, French Fries, Watercress, Tomato (£9.95 supplement)
Sauce: Bernaise, Red Wine, Peppercorn, Stilton and Mushroom

♦ DESSERTS

Christmas Pudding, Brandy Butter, Crème Anglaise
Raspberry Crème Brûlée, Homemade Shortbread
Chocolate and Hazelnut Cheesecake, Seasonal Berries
Regional French Cheeses and Chutney (£4.95 supplement)

♦ 3 COURSES FOR £35.00

This menu is available for lunch or dinner.
V.A.T included at current rate.
An optional 12.5% service charge will be added to your bill.

