

Christmas Bistro Menu 2018

Starters

Homemade seasonal soup served with warm ciabatta

North Atlantic prawn cocktail with a classic cocktail sauce, little gem and buttered brown bread

Chicken liver parfait, red onion jam and grilled rustic bread

Glazed goats cheese and candied beetroot salad with roasted pecans and sweet balsamic

Mains

All main courses served with a selection of potatoes and vegetables

Escalope of turkey with a leek and sage stuffing, wrapped in pancetta served with traditional Christmas trimmings

Griddled 8oz top rump steak served with slow roast tomato, field mushroom, beer battered onion rings and hand cut chips
£2.50 supplement

Oven baked salmon fillet topped with a fresh herb and parmesan crumb, served with crushed new potatoes and creamed leeks

Roasted winter vegetable tart, finished with caramelised onion compote and melted brie (v)

Desserts

Traditional Christmas pudding and brandy sauce

Salted caramel and chocolate torte served with clotted cream

Winter berry, lemon and peach eton mess

Warm raspberry and pear Bakewell tart served with vanilla mascarpone

A selection of local cheeses and biscuits £2.00 supplement

£27 per person

