



Christmas menu 2020

**32.50 per person (£34.50 with a glass of prosecco)
three courses, coffee & mince pie**

Starters

White bean soup, truffled girolle mushrooms (ve)

Traditional pork terrine
apple & pear chutney

Classic prawn cocktail with prawn toast

Deep fried goat's cheese
tomato chutney (v)

Salmon gravadlax & potted smoked salmon

Mains

Slow cooked beef bourguignon with parsnip mash

Spiced duck leg confit
Bombay potatoes, mango chutney

Holly Farm Free range bronze roast turkey & chestnut stuffing
slow roasted vegetables, bread sauce & port gravy

Grilled stone bass
smoked paprika, tomato & bean cassoulet

Wild mushroom fricassee
thyme, rosemary & parsley dumplings (ve)

Desserts

Winter spiced bread & butter pudding
brandy anglaise (v)

Pear 'Belle Helene
chocolate sauce, vanilla ice cream (ve)

Chocolate & black cherry cup
chocolate mousse & crumble (v)

Mixed berry crumble
hazelnut, almond & pistachio nut granola, vanilla ice cream (ve)

filter Coffee or tea & mince pie

Optional cheese course

(instead of dessert 4.00 or as an extra course 8.50)

Creamy St Marcellin cheese with relish & biscuits

