



# CHRISTMAS MENU 2020

**32.50 per person (add a glass of prosecco for 5.00)**  
**three courses, coffee & mince pie**

## *Starters*

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**White bean soup**

truffled girolle mushrooms (ve)

**Traditional pork terrine**

apple & pear chutney

**Classic prawn cocktail**

prawn toast

**Deep fried goat's cheese**

tomato chutney (v)

**Salmon gravadlax & potted smoked salmon**

## *Mains*

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**Slow cooked beef with parsnip mash**

green beans & parsnip crisps

**Duck leg confit with red Thai curry sauce**

spiced potatoes & mango chutney

**Holly Farm free range bronze roast turkey**

chestnut stuffing, slow roasted vegetables,  
bread sauce & port gravy

**Pan-fried stone bass**

rich tomato, chorizo, smoked paprika & butterbean cassoulet, basil pesto

**Wild mushroom fricassée,**

thyme, rosemary & parsley dumplings (ve)

## *Desserts*

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**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 compote**

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

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**Filter coffee or tea & mince pie**

*Optional cheese course with accompaniments  
(instead of dessert 4.00 or as an extra course 10.00)*

