

CHRISTMAS MENU

Starters

Sea Trout, Tomato and Almond

Poached seatrout, almond and potato croquet, spiced tomato and mascarpone sauce

Beef, Crumpets and Parsnip

Roasted chateau of beef, sourdough crumpet, honey roasted parsnips, French onion soup

Goats Cheese, Pepper and Aubergine

Roasted pepper and aubergine terrine, warm goats cheese, salsa verde, mint and pine nut salad

Main Course

Duck, Plum & Five Spice

Honey and five spice roasted duck breast, confit duck leg cigar, caramelised plum puree, duck sauce

Cod, Spinach & Egg

Korma spiced roasted cod loin, creamed spinach, korma sauce and poached hens egg

Brioche, Squash & Ginger

Ginger infused French toast, roasted butternut squash puree, squash, feta and chickpea salad, poached hens egg

Desserts

"Black Forrest Gateaux"

Layers of cherry and dark chocolate mousses, cassis soaked chocolate sponge, cherry sorbet

Almonds, Mincemeat & Rum

Frangipane and our own mincemeat pithivier, rum infused custard, rum and raisin ice cream

Vanilla, Raspberry, Shortbread

Vanilla creme brulee, raspberry sorbet, shortbread biscuit