

# Christmas Menu

## Duo of Salmon

home cured beetroot gravlax, Scottish smoked salmon,  
crème fraiche & caviar dressing

## Soup

parsnip, apple & stilton soup served with crusty bread

## Chicken liver parfait

homemade apple, plum & apricot chutney, sundried tomato croute



## Traditional Christmas Dinner

roast turkey wrapped in streaky bacon, orange & cranberry  
stuffing, Christmas trimmings

## Vegetarian Wellington

spring onion and chive mash, red wine jus

## Sea bream fillet

potato, basil & coriander rosti, with a béarnaise sauce



## Christmas pudding

brandy sauce

## Crème brûlée

lemon shortbread

## Cheeseboard \*

fudges biscuits, chutney, celery, grapes

\* +£2 supplement

3 courses £29.95 or 2 courses £23.95  
add a glass of prosecco on arrival +£5

*Bon Appétit!*