

FESTIVE MENU 2012

To Start

Freshly prepared homemade pumpkin soup topped with chermula roasted pumpkin seeds

Smoked mackerel pate with British beetroot & horseradish relish and chunky artisan rustic bread

Mushrooms in creamy sauce on toasted brioche with crema de pecorino

Black pudding stacked between puff pastry with apple & vanilla puree and sherry vinaigrette

Mains

Stuffed roast turkey breast, bread sauce, cranberry sauce, bacon wrapped chipolatas
and fluffy duck fat roasted potatoes

Salmon fillet stuffed with chestnut mushrooms and a watercress sauce with baby potatoes

Goats cheese, red onion, spinach strudel with herby vegetable suet crust and
warm green bean salad and tomato pomodora sauce

Braised beef in red wine with creamy parsley mash and horseradish crème fraiche
topped with crispy onions

– All main courses served with buttered crushed rosemary root vegetables and Brussels sprouts

Desserts

Christmas pudding with brandy sauce

Homemade vanilla panacotta with warm mulled pear

Italian chocolate Torta Macao with crème fraiche

Colliers Welsh cheddar and gorgonzola with assorted Fudges biscuits, grapes and celery

3 COURSES £24.95