

CHRISTMAS 3-COURSE MENU

(~£65 per person)

STARTER

- Chicken and Cranberry Pate with a Honey Roasted Glaze, served on a Bed of Pea Shoots
with Melba Toast
- Portobello Mushrooms filled with Grilled Goat's Cheese and Caramelised Onion on a Bed of
Green Leaves, drizzled with Cranberry Jus

MAIN

- Honey Roasted Turkey served with Triple Cooked Roast Potatoes, Seasonal
Vegetables, Bread Sauce, Wholegrain Mash and a Port Wine Gravy Reduction
- Parma ham wrapped Cod served with Baked Crushed Garlic and Coriander Potatoes,
drizzled with Olive Oil and Basil Sauce

DESSERT

- - Traditional Christmas Pudding with Brandy Sauce
- - White Chocolate and Brandy Cheesecake

Including Complimentary Port, Mince Pies and a Cheeseboard.