

Christmas 2019

Starters

**Pumpkin & Ginger Soup
with Coriander & Toasted Pumpkin Seeds (v)
£7.00**

**Cream of Jerusalem Artichoke Soup
with Chervil, Smoked Goose & Garlic Croûtons
£8.00**

**Crab & Brandy Bisque
served with Caraway Seeded Cheese Straws
£11.00**

**Dill Cured Salmon
with Pickled Cucumber, Celeriac & Horseradish
£12.00**

**Terrine of Venison, Wild Boar & Pistachio
with Cranberry & Pear Chutney & Toasted Brioche
£15.00**

(v) – vegetarian dish

Main Dishes

**Baked Scottish Salmon, Chestnut Crumble,
Orange & Sage Butter Sauce
Parsley Potatoes & Buttered Winter Vegetables
£24.00**

**Roast Rock Bass Fillet,
Crab & Sherry Sauce
Saffron Potatoes & Sprouting Broccoli,
£25.00**

**Roast Norfolk Turkey with Chestnut Stuffing,
Bread Sauce, Chipolata & Cranberry Sauce
Château Potatoes, Brussels Sprouts & Chantenay Carrots
£26.00**

**Roast Breast of Creedy Carver Duck
with Apple & Raisin Chutney
Parmentier Potatoes, Braised Red Cabbage
£28.00**

**Roast Fillet of Angus Beef
with Wild Mushrooms & Truffled Madeira Sauce
Gratin Potatoes, Roast Carrots & Parsnips
£30.00**

Dessert

**Steamed Plum Pudding
served with a Vanilla & Brandy Sauce
£7.00**

**Chocolate Charlotte with Espresso Anglaise
£7.50**

**Choux Pastry with Chestnut Cream, Almonds
& Grand Marnier Sauce
£7.50**

**Sour Cherry, Orange & Chestnut Brulée with Vanilla Biscuit
£7.50**

**Warm Tarte Tatin with Cinnamon Ice Cream
£8.00**



**Farmhouse British Cheese Plate
served with Celery, Grapes & Biscuits
£7.50**

(£5.50 as part of a four-course meal)



**Filter Coffee with Club Mints
£3.00**

**Filter Coffee with Hand Made Mini Mince Pies
£4.00**

**Filter Coffee with Festive Sweetmeats
£5.00**