

# CHRISTMAS 2020

## STARTERS

Cream of Celeriac Soup  
with Chives, Smoked Goose & Garlic Croûtons  
£8.00

Duck & Chestnut Terrine served with Plum Chutney  
& Crostini  
£12.50

Roast Pumpkin & Ginger Soup  
with Coriander & Toasted Pumpkin Seeds (v)  
£7.50

Crab & Brandy Bisque  
served with Caraway Seeded Cheese Straws  
£12.50

Dill Cured Salmon  
with Pickled Cucumber & Sweet Mustard Sauce  
£13.00

(v) – vegetarian dish

## MAIN DISHES

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

Roast Fillet of Halibut with a Crab & Sherry Bisque  
Saffron Potatoes & Roast Heritage Carrots  
£28.00

Roast Norfolk Turkey with Chestnut Stuffing,  
Bread Sauce, Chipolata & Cranberry Sauce  
Château Potatoes, Brussels Sprouts & Chantenay Carrots  
£27.00

Roast Breast of Barbary Duck  
with a Kirsch Sauce & Sour Cherries  
Parmentier Potatoes & Braised Red Cabbage  
£28.00

Roast Fillet of Angus Beef  
with Wild Mushrooms, Pearl Onions & Madeira Sauce  
Gratin Potatoes, Roast Carrots & Parsnips  
£32.00

## DESSERTS

Steamed Plum Pudding  
served with a Vanilla & Brandy Sauce (v)  
£7.00

Dark Chocolate Truffle Cake served with Rum Anglaise  
£7.50

Pear & Almond Tartlet with & Grand Marnier Anglaise  
£7.50

Rum & Raisin Brulée served with Shortbread  
£7.50

Warm Tarte Tatin with Cinnamon Ice Cream  
£8.50

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

*(£5.50 as part of a four-course meal)*

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Filter Coffee with Club Mints  
£3.25

Filter Coffee with Hand Made Mini Mince Pies  
£4.00

Filter Coffee with Festive Sweetmeats  
£4.50

(v) – vegetarian dish