

CHRISTMAS 2021

STARTERS

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

Pheasant & Pork Pâté with Spiced Pear Chutney & Garlic Crostini
£12.50

**Roast Pumpkin & Ginger Soup with Pearl Barley
& Toasted Pumpkin Seeds (v)**
£7.50

Crab & Brandy Bisque
served with Caraway Seeded Cheese Straws
£13.00

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 Kirsch & Sour Cherry Sauce
Parmentier Potatoes, Braised Red Cabbage
£28.00**

**Roast Fillet of Angus Beef
with Wild Mushrooms, Pearl Onions & Madeira Sauce
Gratin Potatoes, Roast Carrots & Parsnips
£33.00**

(v) – vegetarian dish

Dessert

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

Dark Chocolate Truffle Cake served with Rum Anglaise (v)
£7.50

Pear & Almond Tart with Drambuie Cream (v)
£7.50

Sour Cherry Brulée with Shortbread (v)
£7.50

Warm Tarte Tatin with Cinnamon Ice Cream (v)
£8.50

**Spiced Orange & Gingerbread Charlotte
with Grand Marnier Anglaise (v)**
£7.50

**Farmhouse British Cheese Plate
served with Celery, Grapes & Biscuits**
£8.50
(£6.50 as part of a four-course meal)



Filter Coffee with Club Mints £3.25

Filter Coffee with Hand Made Mini Mince Pies £4.00

Filter Coffee with Festive Sweetmeats £5.00

(v) – vegetarian dish