

CHRISTMAS MENU 2011

STARTERS

SOUP OF THE DAY

HOMEMADE CHICKEN LIVER PATE, BEETROOT & APPLE CHUTNEY, TOASTED CIA-BATTA

TIAN OF MELON, PASSION FRUIT & GINGER CREME FRAICHE,
MANGO COULIS

NAPOLEONS CLASSIC PRAWN COCKTAIL

SUN BLUSHED TOMATO & MEDITERRANEAN VEGETABLE TARTLET,
BALSAMIC DRESSED ROCKET

MAIN COURSE

ROAST TURKEY WITH FESTIVE TRIMMINGS

GRILLED SIRLOIN STEAK, ROAST WINTER VEGETABLES &
PEPPERCORN SAUCE

SEARED SEA BASS, CHILLI TOMATO RISSOTTO, PRAWN &
CORIANDER SALSA WITH LIME

BRAISED SHANK OF LAMB WITH ROOT VEGETABLES, ROSEMARY AND GARLIC
AUBERGINE & COURGETTE BAKED EN CROUTE WITH FETA CHEESE,
TOMATO & BLACK OLIVE SAUCE

DESSERTS

INDIVIDUAL HOMEMADE CHRISTMAS PUDDING WITH BRANDY
OR CUSTARD SAUCE

LEMON & RED BERRY POSSET, GINGER NUT CRUMBLE

BRANDY SNAP BASKET FILLED WITH BANOFFEE MASCARPONE,
BUTTERSCOTCH SAUCE

CHRISTMAS CHOCOLATE LOG

A SELECTION OF CHEESE WITH CELERY, FRUIT AND BISCUITS

COFFEE WITH MINCE PIES

£25.00 per person