



# CHRISTMAS MENU 2018

## Starters

Duck liver parfait with fig chutney and toasted sour dough bread

Scottish smoked salmon dressed with caper, shallot, lemon and parsley served with rye toast

White onion and rosemary soup with fresh cut bread

## Mains

Traditional turkey with all the trimmings

Braised blade of beef with buttered mash potato, wilted kale, pancetta and a caramelised red onion jus

Pan fried fillet of sea bass with chorizo and tomato cassoulet and basil oil

Roast butternut squash risotto with spinach, sage crème fraiche and toasted pine nuts

## Desserts

Double chocolate brownie with chocolate sauce and vanilla ice cream

Lemon tart with raspberry sorbet

Traditional homemade Christmas pudding with brandy cream

**£32.50 per head**

# EXTRA FESTIVE TREATS!

## **Upgrade options and packages:**

**Glass of Prosecco on arrival £6.95**

**Bottle of White Wine £24.95**

*Pinot Grigio, Corte Vigna, Italy or Chardonnay, Berri Estate, Australia*

**Bottle of Red Wine £24.95**

*Merlot, Short Mile Bay, South Eastern Australia or Shiraz, Mill Cellars, Australia*

**Drinks package £25pp**

*Glass of Prosecco on arrival, carafe of wine with your meal and a Dessert wine or festive cocktail to finish.*

**Canapés on arrival £6.50 (pre-order only)**

**Coffee and truffles £3.95**

**Coffee and mince pie £3.95**

**Cheeseboard £10**

**Festive cocktail from £8**