

Christmas 2017

Spiced parsnip and carrot soup

Warmed artisan bread

Ham hock terrine

Pear & ginger chutney

Parfait of smoked mackerel

Horseradish crème fraiche

Breaded camembert

Gooseberry relish

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### **Traditional roast turkey**

Bread sauce and all the trimmings

### **Braised short rib of beef 'bourguignon'**

Slowly cooked with red wine, baby onions & button mushrooms, roast garlic  
mashed potato

### **Baked Hake**

Herb crust, spring onion & parmesan risotto

### **Confit pork belly**

Sausage, sage & onion dumpling, roast garlic mash, sage and cider jus and  
seasonal vegetables

### **Mushroom ragout, soft rosemary polenta**

Porcini, chestnut and oyster mushrooms cooked with baby onions, red wine &  
thyme. Finished with shaved parmesan

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Traditional Christmas pudding

Brandy sauce

Black forest roulade gf

Chantilly cream

Strawberry panna cotta

Shortbread biscuit

Selection of local cheeses

Seasonal chutney & crackers

Two courses £17.95

Three Courses £21.95