

Christmas Dinner

Starters

Cranberry & Ham Hock Terrine with Homemade piccalilli

Smoked Salmon, Mackerel & Trout with Rye Bread, Watercress, Cucumber served with a Dill Chutney

Caramelised Goats Cheese & Butternut Squash Tart

Smoked Duck Breast with a Parma Ham Crisp served with Marinated Prunes & Frisse

Main Course

Breast of Guinea Fowl with a Chestnut Mushroom & Madeira Sauce, served with Roast Parsnip, Puréed Brussel & Chateau Potato

Roasted Monkfish Wrapped in Pancetta with Crushed New Potatoes, Savoy Cabbage & a Rich Port Jus (additional cost of £2.50)

Aubergine & Fennel Schnitzel with Cous Cous, Mint Raita & a Spiced Tagine Sauce

Traditional Beef Wellington with a Red Wine Sauce, served with Roasted Baby Vegetables & Dauphinoise Potato (additional cost of £3.50)

Loin of Herb Crusted Lamb with Wild Horseradish Potato Purée, Creamed Savoy Cabbage, Swede, Rosemary & a Redcurrant Sauce

Dessert

Frangelico Pannacotta, Grilled Figs & Bitter Chocolate Sauce

Christmas Pudding Ice Cream, Brandy Snap Baskets & Redcurrants

Trio of Chocolate

Winter Fruit Pavlova & Passion Fruit Coulis

Freshly Ground Coffee & Homemade Petit Fours

Cost per head £45.00