

CHRISTMAS MENU 2017



STARTER

Roasted butternut squash soup served with crusty bread (V)

Trio of marinated pigeon breast skewers with mixed leaves and balsamic reduction

Homemade Thai beef spring rolls served with a sweet chilli dipping sauce

Chicken liver pate with homemade spiced tomato relish and toast

Homecured beetroot infused gravadlax with sweet pickled cucumber

MAIN COURSE

Fabulous Fish Pie with a caper and rosti topping served with seasonal vegetables

Confit of duck leg with Seville orange marmalade sauce, roast crushed potatoes and red cabbage

Nut roast with a mushroom, garlic and cream sauce, vegetables and roast potatoes (V)

Roast crown of turkey served with pigs in blankets, date and apple stuffing, cranberry jelly, gravy and roast potatoes

Roast crown of local pheasant with a red wine and juniper sauce served with potato rosti

DESSERT

Angel Tower – meringue, lemon curd, ice cream and passion fruit coulis

Christmas pudding with brandy butter and double cream

Coastal Cheddar and Blue Vinny with red onion marmalade and oat cakes

Sticky toffee pudding with caramel sauce and ice cream

Steamed chocolate pudding with chocolate sauce and double cream

2 COURSES £22.95 3 COURSES £27.95

INCLUDING COFFEE

Service at your discretion. If you have any allergies, please let these be known when ordering.
Please note fish and game dishes may contain bones and/or shot. All our food is cooked to order. Please be patient during busy times.