

Christmas Menu

£26.95

3 Courses
Coffee
Mince pies

Broccoli and Kale Soup with Blue Cheese and Walnuts

A rich creamy chowder topped with toasted walnuts and melting Roquefort cheese.

Roasted Lamb on Dauphinoise

Herb crusted Isle of Wight lamb served on mustard dauphinoise potato, finished with a drizzle of juniper gravy.

Duck Confit Omelette with Truffled Baby Spinach

Pulled confit of duck omelette served with truffle oiled baby spinach garnish and a drag of cranberry sauce.

Chicory and Tangerine Salad

A warm salad of tangerine honey and ginger glazed chicory tossed with baby rocket leaves and toasted sesame seeds.

Smoked Salmon and Avocado Brûlée

Smoked salmon and avocado set with lemon and chive flavoured crème fraîche, served in a ramekin with a crisp and crunchy parmesan top.

Cod with Andouille Sausage and Roasted Pimento Compote

Roasted cod topped with a Cajun flavoured sausage crust, served on sweet roasted red peppers.



Daube of Venison with Star Anise and Chestnut Dumplings

Chunks of venison with button onions, mushrooms and bacon lardons slow cooked in a rich star anise flavoured gravy, served with Stilton chestnut and thyme dumplings.

Escalope Of Veal Au Puttanesca

Escalope of veal sautéed in a basil and smoked paprika crumb, served on a bed of Mediterranean tomato, pepper and olive sauce.

Sea Bass Asparagus and Crab Roulade

Sea Bass rolled with asparagus, crab, parmesan and pine nut filling. Served from the oven on a crisp potato rosti, finished with sharp nut brown caper butter.

Sweet Chilli Glazed Salmon with Stir Fried Couscous

Grilled salmon fillet finished with a sweet chilli and lime marinade, served on ginger and soy stir fried couscous and vegetables.

Balسامified Fig Goat Cheese and Cashew Nut Samosas

Crisp filo pastry parcels filled with balsamic sautéed fig, toasted cashew nuts and goats cheese. Served on maple glazed red onion and beetroot.

Stuffed Courgette on Smoked Paprika Ratatouille

Olives, roasted cherry tomatoes, pine nut and parmesan stuffed courgette, served on smoky paprika flavoured ratatouille.

**Banana and Amaretto Panettone Pudding**

Bread and butter pudding with layered slices of panettone and banana baked with Amaretto flavoured custard. Topped with toasted almonds and served with vanilla ice cream or cream.

Brandy Snap Unicorn Horns with Strawberries and Clotted Cream

Crunchy brandy snap cones filled with strawberries and clotted cream, finished with a sharp winter berry coulis.

Cheese and Caramelized Pineapple Sticks with Crackers and Chutney

A seasonal twist on cheese and biscuits.

Chocolate Truffled Christmas Pudding Torte

A rich truffled chocolate torte filled with brandy soaked pieces of plum and raisins, topped with a white chocolate and brandy sauce.