

Christmas Menu 2009

Starters

Leek and Potato Soup
with a Pesto Cream

Smoked Salmon, Cream Cheese and Chive Canapés
with Lemon & Honey Vinaigrette dressed Leaves

Pea, Leek and Goats Cheese Tart
with Fresh Rocket Leaves and a Cherry Tomato Vinaigrette

Mains

Turkey Roulade
Turkey Escalope filled with an Apricot & Sage Stuffing, accompanied by Roast Chateau Potatoes, Carrots, Honey Glazed Parsnips and Gravy

6oz Venison Steak
*with Game Chips, Wild Mushroom Cabbage Parcel
and a Redcurrant Jus*

Grilled Halibut with a Mixed Herb Crust
Served on a Sweet Potato Mash, Blanched Mange Tout, and a White Wine Cream Sauce

Winter Mixed Nut Roast
with Chateau Potatoes, Honey Glazed Parsnips, Sprouts and a Red Wine Sauce

Sweets

Pear and Mince Meat Tart Tatin
with Brandy Sauce

Damson Cheesecake
with Cream Anglaise

Chocolate Torte
with a Black Cherry Compote

3 Courses £25.00
2 Courses £20.00