

# XMAS MENU '09

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◆ 2 Courses (Starter/Main OR Main/Dessert @ £22 (Children £11)

◆ A leisurely 6 Courses to include arrival champagne, Starters, Home-made Sorbet, Main, Dessert, Petit Fours and freshly ground coffee with mini mince pie @ £32 (Children £16)

## Starters

- Roast parsnip and chestnut soup with parsnip crisps (v)
- Pan-fried fresh scallops with crispy pancetta and red pepper salsa
- Home-made Game terrine with toasted brioche and redcurrant mousse
- Freshly prepared Goats cheese and sun-blushed tomato bread and butter pudding (v)  
Can also be a Main option!!!!

Just ask!

- Oriental style pork belly with apple puree

## Mains

- Turkey saltimbocca, masala cream sauce, chippolata sausage and sweet potato game chips
- Thai-spiced butternut squash with saffron risotto and roasted pumpkin seeds (v)
- Asparagus and gruyere pastry feuilletes teamed with potato and rocket tortilla (v)
- Salmon & cod medallions in a lemon & mussel beurre blanc, accompanied by sauted anya potato with pickled samphire
- Roast beef forerib with red wine sauce, horseraddish yorkshire pudding, and pont neuf

## Vegetables

A selection of:

- **Lemon & thyme roast new potato**
- **Parsnips roasted in pineapple juice**

- **Carrots glazed with orange and honey**
- **Brussel sprout gratin**
- **Roasted fresh beetroot wedges**

## **Dessert**

- **Home-made chocolate and coffee torte**
- **Greenfields cheese platter**
- **Home-made raspberry panna cotta with redcurrant coulis**

- **Xmas pudding, brandy sauce and crème anglaise**
- **Home-made brioche bread and butter pudding**

