



Festive Menu 2009

Available from 1st December at lunch and dinner

Lightly Curried Parsnip Soup, Sage Oil and Croutons

Turkey Escalope stuffed with Ham & Cranberries, Apricot & Sage Stuffing, Roasted Winter Veg, Allspice Jus

Christmas Pudding, Caramelised Fig, Brandy sauce

Prebooking parties of eight or more may choose from the above, or the following, with Christmas accompaniments on the table

To Start

Oak Roast & Smoked Salmon, Shallots, Lemon & Capers,

Ham Hock & Chicken Terrine, Fig and Cranberry Chutney

Five Spice Duck & Black Pudding Spring Rolls, Watercress, Plum Sauce

To Follow

Fillet of Sea Bream, Prawn, Saffron and Pea Risotto

Confit Belly Pork, Rosemary and Garlic Braised Puy Lentils, Roasted Roots

Roast Butternut Squash, Chilli, Sage & Chestnut Risotto, Rocket, Parmesan & Honeyed Parsnips

To Finish

Chocolate Pot, Shortbread, Raspberry Fool

Treacle Tart, Amaretto Ice Cream

Yorkshire Blue & Poached Pear, Biccies & Watercress