

Starters

Spiced Duck Breast, Roasted Cauliflower, Peach Compot, Port

Wood Pigeon, Roasted Squash, Chestnuts, Madeira Wine Jus

Sea Bass & Tiger Prawn, Yoghurt Treacle

Goats Cheese & Beetroot Red Velvet, Basil Caviar, Fig & Green
Chilli Jam, Toasted Almonds (v)

Main Plates

Slow Cooked Beef Brisket Tornadoes, Fresh Spinach Emulsion,
Garlic Mash, Charred Leeks, Red Wine Jus

Roast Turkey Roulade, Roast Potatoes, Caramelised Veg, Stuffing,
Pigs in Blankets, Cranberry & Red Wine Jus

Pan Fried Halibut Fillet, Saffron Potatoes, Wilted Spinach, Swedish
Caviar, Beurre Blanc Sauce

Roast Baby Pumpkin, Black Quinoa, Glazed Carrots, Piccolo
Parsnips, Beetroot, Feta (v)

Dessert

Christmas Pudding & White Cognac Sauce

Classic Apple Tart Tatin, Vanilla Ice Cream

Bread & Butter Pudding with Brandy Ice Cream

Hot Sticky Toffee Pudding



XMAS 3 COURSE MENU