

CHRISTMAS MENU 2015

STARTERS

Goat's cheese salad, pecans, roasted beetroot thyme-soaked raisin puree (n,v)

Pan-fried seabass, tomato and cardamom jam shaved fennel, cucumber raitha

Pressure-cooked beef cheek, artichoke puree sweet and sour parsnips, walnuts (n)

Chicken liver parfait, fig chutney pepper tuilles, orange oil and pistachios (n)

MAIN COURSES

Roast turkey breast, chipolata and bacon, cranberry jam, chestnut stuffing (n) roasted potatoes and seasonal vegetables

Roasted cod, baby vegetable consommé curly kale, brussel tops, salsify tarragon tempura

Necci farm pheasant breast, braised fennel carrot, bacon and herb emulsion

Sweet potato bon bons, artichoke puree (v,n) pickled red onion, charred white cabbage, apple and salsify

DESSERTS

Christmas plum pudding, fruit compote, brandy sauce, clotted cream (n)

Five British cheeses, homemade breads and crackers, quince jelly

Dark chocolate torte, praline, hazelnut granola, buttermilk ice cream (n)

Lemon and almond sponge cake, lemon syrup, mascarpone, roasted figs (n)

LUNCH	£27 per head
WEDNESDAY / THURSDAY EVENING	£32 per head
FRIDAY & SATURDAY EVENING	£38 per head

DEPOSITS: A ± 10 non-refundable deposit is required per person to secure the booking. Call 01634 845270 to book your party.

PRE-ORDERS: All parties of more than 8 will pre-order in advance. Your pre-orders should be completed by 20th November. A pre-order sheet is available, or for larger groups, a list of names with each choice is welcome.

SERVICE CHARGES: A 10% service charge is already included in the overall cost per head. There is no additional service charge added to your bill.

RESERVATION TIMES: The time of your booking should be the time that all guests have arrived and been seated. If guests are later than the time, you may choose to start without them or wait until another time is available to begin your meal.



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PRE-ORDER SHEET

Contact Name:

Company:

Date of Party:

Reservation Time:

(all guests arrived and seated)

Number in party:

	QTY	NOTES / NAMES
STARTERS		
Goats cheese(v)		
Seabass		
Beef		
Parfait		
MAINS		
Turkey		
Cod		
Pheasant		
Veggie (v)		
DESSERTS		
Xmas Pud		
Cheese board		
Chocolate Torte		
Lemon Sponge		
NOTES		