



# CHRISTMAS EVENING MENU

MONDAY - SATURDAY 6PM - 9M  
2ND DECEMBER 2024 TO 24TH DECEMBER 2024



## STARTERS

- Lightly curried parsnip soup with focaccia croutons & homemade bread
- Smoked salmon mousse with cucumber & toasted Irish soda bread
- Grilled Goats cheese with pickled beetroot & walnut salad
- Wild game terrine (pheasant, pigeon & duck) with spiced apple & date chutney & toast
- Seared beef, red onion & Stilton salad



## MAIN DISHES

- Pan roast wild duck breast with braised red cabbage, sautéed mushrooms & spiced apple chutney
- Pork fillet medallions in port & Stilton cream with kale & thyme roast carrots
- Local roast turkey breast with pork & herb stuffing, pigs in blankets, thyme roast carrots & brussels sprouts
- Mushroom, leek, spinach & walnut roast wrapped in filo pastry with kale, pickled beetroot & warm tomato chutney
- Grilled Halibut fillet with roast tomatoes, samphire, chorizo, lemon & caper butter

All main courses served with rosemary roast potatoes



## DESSERTS

- Christmas pudding with brandy cream
- Apple & cinnamon crème brulee with toasted almonds & shortbread
- Lemon & lime posset with shortbread
- Dark chocolate fondant with salted caramel ice cream



£45 PER PERSON