



## Christmas Menu 2010

### Starters

Winter Vegetable Soup  
Topped with herb croutons and served with crusty bread

Chicken Pate  
A smooth chicken liver pate, served with a red onion marmalade and crusty bread

Garlic Chilli Prawns  
tiger prawns cooked in a garlic and chilli butter, served on toasted ciabatta with a coriander and avocado pesto

Goats Cheese and Caramelised Onion Salad  
A warm goats cheese salad with mixed leaves, caramelised onions and a cranberry dressing.

### Mains

Roast Turkey  
Roast turkey breast served with garlic and rosemary roast potatoes, sage and onion stuffing, chipolatas, seasonal vegetables and a rich gravy.

Slow Roast Pork Belly  
Honey glazed belly of pork, slow roasted and served with braised red cabbage and a mustard and spring onion mash.

Baked Salmon Fillet  
Herb crusted salmon fillet, served on a sweet potato mash, with buttered greens and a roast pepper sauce.

Sun-Dried Tomato, Cream Cheese and Spinach Tart  
Served with roast butternut squash and a rocket and pine nut salad.

### Desserts

Winter Berry Cheesecake  
With a raspberry coulis and fresh cream

Poached Pears  
Pears poached in red wine ,cranberries and seasonal spices topped with a vanilla cremé fraiche

Chocolate Fudge Brownie  
Hot chocolate brownie served with baileys ice-cream and chocolate sauce

Mulled Wine Sorbet

Lunch £17.95. Dinner £19.95 including a bottle of wine between 2 people!  
ALL PARTIES MUST PRE-ORDER FOOD 48 HOURS PRIOR TO YOUR MEAL

Some of our dishes may contain nuts. Please advise your server regarding any allergies.  
An optional service charge of 10% will be added to parties of 6 or more, which goes directly to the team servers.  
All prices include VAT, at the current rate.