



CHRISTMAS DINNER 2018

STARTERS

- Soup of the day with home-baked crusty bread **GFO**
- Truffled chicken liver parfait **GFO**
with toasted brioche & fruit chutney
- Sloe gin cured Salmon **GF**
with crème fraîche, blistered caper berries & fine herbs
- Home-smoked Duo of Duck **GF/DF**
warm confit leg & breast, poached pear & walnut salad
- Tian of crab & pink prawns **GF/DF**
chive oil & lemon wedge, seasonal leaves
- Pork rilette **GFO/DF**
with home-made piccalilli & rosemary croutes
- Seared Asparagus, Broccoli, spinach & pine nuts
with balsamic glaze, vegetarian parmesan
& toasted sourdough **(vegan optional)**
- Waldorf salad **DF/GF**
Classic celery, apple, grape & new potato salad **(vegetarian)**
- Field Mushroom Thermidor
on a bed of watercress & smoked paprika pumpkin
- Vietnamese rice paper rolls **GF/DF**
with Asian Slaw & ginger soy dressing **(vegan)**
- Crispy herb potato cake **DF/GF**
herb oil and home-made tomato & coriander jam **(vegan)**
- Horseradish fritters,
dressed leaves with walnut & clementine **(vegetarian)**

MAIN COURSES

- Norfolk turkey breast **GFO/DF**
rolled in streaky bacon with stuffing, pigs in blankets
brussel sprouts & cranberry jus
- Pan-seared Sirloin steak (cooked to your liking)
rosemary potato rosti, horseradish onion rings
& red wine jus **DF/GFO**
- Pan-fried fillet of Brill **GF**
with shellfish ragout and spring onion mash
- Philadelphia & spinach stuffed Breast of chicken
wrapped in streaky bacon with Dauphinoise potatoes
& seasonal vegetables **GF**
- Natural smoked Haddock **GF/DFO**
with winter pea risotto & chive butter sauce
- Chestnut, apple & spinach wellington
with roasted potato, shallot red wine jus **(vegetarian)**
- Rustic winter vegetable tart **DF**
on a bed of spinach & seasonal leaves **(vegetarian)**
- Beetroot & herb risotto **GF/DF**
with maple roasted vegetables **(vegan)**
- Roast Belly Pork **GF/DF**
with braised red cabbage, roast potatoes
& sticky meat jus
- Quinoa parcel wrapped in leek **GF/DF**
sautéed garlic mushrooms and slow roasted carrots **(vegan)**

PUDDINGS

- Classic Christmas pudding with custard or brandy cream
- Spiced apple crumble with vanilla ice cream **GFO/DFO**
- Peach & Blackberry crumble with warm sweetened Soya Cream **(vegan)**
- Christmas pavlova with winter berries with pomegranate seeds & Guernsey cream **GF**
- Individual mulled wine trifle
- White & Dark Chocolate Mousse with classic Biscotti Biscuits **GFO**

Filter coffee or tea & mince pies

This menu is a list of dishes from which to create your personalised Christmas menu.
Please choose your menu to include 5 starters, 5 main courses & 5 desserts
£27.50 per person