

Christmas Dinner 2011

(Available from the 1st until 23rd December 2011 excludes Sundays)

STARTERS

****Minestrone Soup****

with a Cheddar and Parmesan Crouton

Our own Smooth Pate with Spiced Cranberry Chutney
and Melba Toast

Smoked Salmon Plate served with Malted bread & Lemon

Fried Goat's Cheese in Sesame Seed and Breadcrumb,
with a cherry tomato & chilli salsa

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Lemon Sorbet

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MAIN COURSE

Ballotine of Turkey filled with
Pork and Cranberry served with
Christmas Bubble and Squeak, Cranberry and Port Sauce and Bread Sauce,

Rib of Beef Escalope rolled round a Horseradish & Roasted Garlic Farce
served with Yorkie puds,
Boulangere Potato and a Roasted Shallot Sauce

Roasted Cod Fillet in a Red Wine Sauce
With Fish Crackling and Chive Mash

Parsnip, Cranberry and Chestnut Loaf
With Mustard Mash and a Wild Mushroom Sauce
*(All main courses are served with roast potatoes &
Parsnips and cauliflower cheese)*

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SWEETS

Good Old Fashioned Christmas Pud with Brandy Custard

Chocolate Fondant with Vanilla Ice Cream

Hazel Nut & Toffee Cheesecake with Chantilly Cream

Worcestershire Mature Cheddar and Oxford Blue
Cheese Plate

Coffee

£23 a head

