

Festive Lunch menu

From November 29th ~ December 24th 2011

Salmon and Prawn Tian

With cherry tomato, cucumber, lemon and chive crème fraiche

Tomato and Basil Soup

Finished with cream

Confit Belly Pork

With black pudding, sauté potato, cider cream sauce

Greek Salad

Salad leaves feta cheese, black olives, plum tomatoes, red onion, olive oil dressing with a pesto crostini

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Fillet of Sea Bass

Creamed potato Leeks and peas white wine and tomato cream sauce

Traditional Roast Turkey

Chestnut stuffing, bacon rolls, roast parsnip, white wine jus

Roasted Chump of Lamb

Parmentier potatoes, carrot and swede mash, green beans, rosemary and redcurrant sauce

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Christmas Pudding

Vanilla anglaise

Orange Crème Brulee

Warm Chocolate Brownie

Homemade vanilla ice cream

Christmas Crackers and homemade mince pies

2 Course £16.00 per person

3 Course £19.50 per person