

Christmas Menu 2017

Thai prawn crackers with sweet chilli sauce

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Potato gnocchi, butternut veloute, roast butternut, toasted pine nuts, sage, chilli

Togarashi spiced wood pigeon breast with pears, walnuts, black pudding, watercress

Citrus cured salmon and salmon tartare with wasabi crème fraiche,
beetroot, dill pickled cucumber

Ham hock terrine with pickled vegetables, golden raisin puree

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Traditional roast turkey (or nut roast) with roast potatoes, braised red cabbage,
roast carrots, cauliflower cheese, roast parsnips, pigs in blanket,
Brussel sprouts, chestnuts & bread sauce

Grilled fish of the day and local shellfish, tempura king prawns, lemongrass,
coconut and lime leaf crab bisque, Jasmine rice

Grilled spatchcock chicken, satay sauce, kachumba relish, coconut rice, Asian slaw

Vegetarian Yaki Udon – Udon noodles with Japanese dressing, tofu, Asian greens, bean
sprouts, shitake mushrooms, spring onions and red peppers

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White chocolate and Clementine cheesecake, dark chocolate and orange sorbet, orange gel

Sticky toffee pudding with vanilla ice cream, miso toffee sauce, clotted cream

Caramelised apple and rhubarb posset with poached rhubarb,
rhubarb stem ginger sorbet, ginger biscuit

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Mince pies, tea or coffee

£27.95