

# Christmas Menu 2019

## Starters

- Crispy goats cheese balls with salad & hazelnut dressing
- Chicken liver parfait with Cumberland jelly & hot toast
- Tempura fresh mackerel with shredded Asian slaw
- Adnams gin cured salmon with juniper pickled cucumber & lime
- Pea, spinach & watercress soup with crème fraiche

## Main Courses

- Roast Norfolk turkey with chipolata sausage wrapped in bacon, homemade sage stuffing & cranberry sauce
- Slow roast Swannington lamb shoulder, rolled and stuffed with apricots & rosemary jus
- Pan roast Thickthorn Farm pheasant breast with confit leg, apple braised red cabbage & game chips
- Fillet of fresh sea bass, pan fried with warm tartare butter & crispy cod cheeks
- Chestnut & cranberry vegan roast

*Served with roast & mashed potatoes & selection of seasonal fresh vegetables*

## Desserts

- Christmas pudding with brandy butter
- Spiced orange cake with honey & ginger ice cream
- Lemon posset with raspberry & cranberry shortbread
- Chocolate & honeycomb cheesecake
- Cheese plate with biscuits

Coffee

2 Course £23.95



3 Course £29.95

*10% optional service charge will be added to all bills*