

Christmas Menu 2017

Starters

Homemade curried sweet potato and butternut squash soup

Chicken liver pate with apple and West Country cider chutney and a salad garnish

Goats' cheese and homemade red onion marmalade tartlet and a dressed leaf garnish

Basket of assorted bread served on each table

Main Course

Roast turkey with all trimmings finished with rich traditional gravy

Slow braised lamb shank in a red wine and rosemary sauce

Pan fried sea bass on a bed of braised fennel

Pumpkin, cranberry and chickpea tagine with a light lemon couscous

Seasonal vegetables and roast potatoes

Desserts

Traditional Christmas pudding with vanilla custard

Baked caramelised apple crumble cheesecake with cinnamon cream

Boozy brownie trifle

Cheese and biscuits with grapes

Tea and coffee station for guests to help themselves to drinks

£28.50+VAT