

**CHRISTMAS MENU 2008**

**Curried parsnip soup with a coriander yoghurt**

**Ham hock & leek terrine with shallot & parsley salad & homemade piccalilli**

**Potted shrimps with granary toast**

**Honey & soy spiced duck breast salad with watercress & Canteloupe melon**



**Roast breast of goose with fondant potato, carrot & ginger puree, cranberry compote, & chestnut thyme jus**

**Pave of beef with parsnip puree, red wine caramelized baby onions, Savoy cabbage & Madeira Jus**

**Scottish salmon fillet with mustard creamed leeks, olive oil mash & a lemon & dill butter**

**Roast butternut squash, aged balsamic & sage risotto with a parmesan crisp**



**Spiced plum creme brulee with a sable biscuit**

**Belgian chocolate tart with caramelized hazelnuts & orange ice cream**

**Christmas pudding with brandy anglaise**

**Sorbet or ice cream**



**Coffee & mince pies**

**£32.00 per person**

Available from Tuesday 2nd December to Monday 22nd December 2008

Booking essential £16.00 deposit per person which is non refundable if cancelled with less than one weeks notice  
An optional 10% gratuity will be added to your bill for distribution amongst our staff.