

CHRISTMAS 2024

STARTERS

*Spiced Pumpkin Soup with Coriander
& Toasted Pumpkin Seeds (v)*

£8.00

*Celeriac Velouté with Wild Mushrooms,
Chives & Croûtons (v)*

£9.00

*Crab & Lobster Bisque
with Caraway Seeded Cheese Straws*

£17.50

*Duck Liver Parfait with Plum & Apple Chutney
& Garlic Crostini*

£15.50

*Dill Cured Salmon Pickled Cucumber,
Sweet Mustard Sauce & Lemon*

£18.50

*Smoked Duck, Watercress Salad with Orange,
Toasted Walnuts & Sherry Vinaigrette*

£16.00

(v) - vegetarian dish

MAIN DISHES

*Baked Salmon, Chestnut Crumble, Orange Butter Sauce
Parsley Potatoes & Buttered Winter Vegetables*

£34.00

*Roast Rock Bass Fillet with Lobster & Cognac Sauce
Saffron Potatoes & Buttered Winter Vegetables*

£34.00

(minimum 10 persons)

*Roast Norfolk Turkey with Chestnut Stuffing,
Bread Sauce, Chipolata wrapped in Bacon,
Cranberry Sauce & Giblet Gravy
Château Potatoes, Brussels Sprouts & Chantenay Carrots*

£34.00

*Roast Creedy Carver Duck Breast
with Sour Cherry & Kirsch Sauce
Duck Fat Roasted New Potatoes, Braised Red Cabbage*

£43.00

*Roast Fillet of Angus-Hereford Beef with Mushrooms,
Pearl Onions, Artichoke & Madeira Sauce*

Parmentier Potatoes, Honey Roasted Carrots & Parsnips

£49.00

Pumpkin Risotto with Mushrooms, Curly Kale,

Roast Vegetables & Stilton (v)

Mixed Salad Leaves with Balsamic Vinaigrette

£22.00

(v) - vegetarian dish

DESSERT

*Steamed Plum Pudding
served with a Vanilla & Brandy Sauce £9.00*

*Pear & Almond Tart with Grand Marnier Anglaise
£10.50*

Tiramisu with Espresso Cream £11.00

Sour Cherry Brulée with Shortbread £10.50

*Orange & Gingerbread Mousse with Lemon Anglaise
£10.50*

Warm Tarte Tatin with Vanilla Ice Cream £13.00

*Farmhouse British Cheese Plate
served with Celery, Grapes & Biscuits
£12.00*

(£10.50 as part of a four-course meal)

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Filter Coffee with Club Mints £4.15

Filter Coffee with Hand Made Mini Mince Pies £5.25

Filter Coffee with Festive Sweetmeats £6.00

(v) - vegetarian dish