## CHRISTMAS 2024

## STARTERS

Spiced Pumpkin Soup with Coriander & Toasted Pumpkin Seeds (v) £8.00

Celeríac 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

> Díll Cured Salmon Píckled Cucumber, Sweet Mustard Sauce & Lemon £18.50

Smoked Duck, Watercress Salad with Orange, Toasted Walnuts & Sherry Vinaigrette £16.00

(v) - vegetarían dísh

## 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

(mínímum 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 £42.00

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

£25.00

(v) - vegetarían dísh

## DESSERT

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

Pear & Almond Tart with Grand Marnier Anglaise £10.50

Tíramísu 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 Brítísh Cheese Plate served with Celery, Grapes & Bíscuíts £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) - vegetarían dísh