



CHRISTMAS MENU 2013

STARTERS

THAI SALMON BROCHETTE WITH MIXED LEAVES
PORK, CHICKEN LIVER, CRANBERRY TERRINE
CARAMELISED RED ONION, GOATS CHEESE FILO TART
CHICKEN, LEEK, POTATO SOUP WITH CREME FRAICHE

ALL THE ABOVE SERVED WITH A SELECTION OF ARTISAN BREAD ROLLS



MAIN COURSE

ROAST NORFOLK TURKEY WITH ALL THE TRIMMINGS
ROAST TOPSIDE OF PRIME BEEF & YORKSHIRE PUDDING
VEGETARIAN NUT LOAF WITH HERBS & SOMERSET CHEDDAR
ROASTED COD LOIN WITH LEMON & DILL WHITE WINE SAUCE

ALL THE ABOVE SERVED WITH A SELECTION OF SEASONAL VEGETABLES



DESSERTS

INDIVIDUAL CHRISTMAS PUDDING WITH BRANDY CUSTARD
ICED HAZELNUT & HONEY PARFAIT
ITALIAN CHOCOLATE FONDANT
SELECTION OF CHEESE & BISCUITS



MINCE PIE



£32.50 PER HEAD INCLUDING 1/2 BTL HOUSE WINE PER PERSON
£26.50 PER HEAD WITHOUT WINE

PLEASE MAKE YOUR RESERVATIONS AS EARLY AS POSSIBLE.

A non refundable £10 deposit per person should be made on confirmation of booking.

Final numbers and chosen menu must be given one week prior to booking.