

# CHRISTMAS DINNER MENU 2017

(Available from Monday 27<sup>th</sup> November to Friday 22<sup>nd</sup> December 2017)

## 3 Courses - £26.50

Leek and potato soup **V**

Duck and orange terrine with cornichon

Roquefort, pear and pine-nut salad **V GF**

Salt and black pepper squid with chilli jam

Mushroom and goat's cheese risotto cake with beetroot salad **V**

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Traditional roast turkey with all the trimmings

Slow cooked lamb with a minted jus

Confit of duck leg with red cabbage and dauphinoise potatoes

Nut bake served with cranberry and orange sauce **V**

Baked mullet with capers and sun-dried tomatoes

*(All served with seasonal vegetables)*

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Christmas pudding with a rum sauce

Raspberry cranachan

Iced pistachio parfait

Lemon curd Eton mess

Selection of cheese with celery, chutney and biscuits

FOOD ALLERGIES & INTOLERANCES

Please speak to our staff about the ingredients in your meal when making you order.

Thank you.