

# CHRISTMAS MENU

## Starters

**Serrano Ham and Blue Cheese Tart with a Redcurrant, Mint and Rocket Salad**

**Roast Celeriac Soup with Griddled Tomato Bread**

**Mussels cooked in a Shallot and Cider Soup**

**Wild Mushroom, Roast Chestnut and Goats Cheese Terrine with a Pear and Port Chutney**

**Game Terrine en Croute with Balsamic Onion and Tarragon Salad**

£5.95

## Main Courses

**Wild Venison Braised with Pumpkin and Wild Mushrooms on Creamy Mashed Potato**

**Roast Cauliflower, Leek and Smoked Cheddar Pie with Parsnip Puree**

**Whole Sea Bass with Roast Garlic Crust and Pan Fried Pear and Savoy Cabbage\***

**Duck cooked in Madeira and Clementine's on Dauphinoise Potato\***

**Tomato Farcies with Smoked Mackerel and Garlic Greens**

**Portobello Mushroom and Goats Cheese Wellington**

£14.95

Extra Side of Seasonal Vegetables and Roast Rosemary & Garlic Potatoes - £2.95

## Desserts

**Warm Manzana Torte with Cinnamon Creme Anglaise**

**Pear and Almond Tart with Vanilla ice cream**

**White Chocolate and Baileys Cheese cake**

**A Selection of Cheeses and Organic Biscuits \***

£5.95

\* A £1.95 supplement applies to this dish. A discretionary 10% service charge will be added to your bill