

FESTIVE LUNCH & DINNER MENU

STARTERS

Cream of Tomato and Chilli Soup (v)

Smoked Salmon and Prawn Gateaux with Dill infused Pickled Cucumber

Grilled Goats Cheese with Beetroot, Chicory and Toasted Pine Nuts (v)

Smoked Duck Breast, Hoisin Sauce with a Pomegranate and Orange Sauce

MAINS

Festive Roast Breast of Turkey with Pigs in Blankets, Cranberry and Apricot Stuffing, Roast Potatoes and a Medley of Seasonal Vegetables

Mediterranean Vegetable Wellington with Seasonal Vegetables and Lyonnaise Potatoes

Slow Cooked Confit of Duck with Dauphinoise Potato and a Medley of Seasonal Vegetables

Pan Roasted Smoked Haddock Topped with Melted Welsh Rarebit,
Creamed Leeks and Crushed Minted New Potatoes

DESSERTS

Rich Christmas Pudding served with a Brandy and Sherry Custard

Dark Chocolate and Baileys Bavarois

White Chocolate and Raspberry Soft Meringue Roulade

Lemon Torte with Vanilla Pod Ice Cream

Freshly Brewed Tea and Coffee

**Pre-Orders required two weeks prior to the arrival date for a maximum table of six
Lunch @ £23.95 per person and Dinner @ £26.95 per person (£5.00 deposit per person)**