

Christmas Party Menu 2016

Starters

Roasted Onion & Cider Soup, Smoked Applewood on Toast

Grilled Goats Cheese & Caramelised Red Onion Tart, Shallot, Anjou Pear & Balsamic Chutney, Mixed Leaves, Hazelnut Vinaigrette

Scottish Smoked Salmon, Crayfish & Cream Cheese Roulade, Citrus Creme Fraiche, Sweet Pickled Shallots & Capers, Watercress & Granary Toast

Chicken Liver & Port Pate, Grape, Ginger & Cranberry Compote, Rocket & Toasted Bloomer

Salt & Pepper Spiced Tempura Tiger Prawns, Chilli & Ginger Infused Bisque, Micro Herb & Pea shoot Salad

£3.00 supplement charge

Mains

Roast Berkshire Turkey, Homemade Cumberland Sausage & Chestnut Stuffing, Roast Potatoes, Chipolatas, Honey Glazed Roots, Sautéed Sprouts with Garlic & Bacon, Turkey Jus

Pan-roasted Barbary Duck Breast, Daupinoise Potato
Slow-cooked Red Cabbage & Honey Glazed Apples, Port Wine Jus, Crispy Pancetta

Chargrilled English Rib Eye Steak, Roasted Winter Vegetables, Peppercorn Sauce & Chips *£3.00 supplement charge*

Pan Roasted Fillet of Scottish Salmon, Garlic, Chilli & Coriander Crushed Potatoes, Wok Fried Bok Choy, Thai Coconut, Star Anise, Lemongrass & Tomato Sauce

Dukkah Spiced Grilled Halloumi, Butternut Squash & Sunkissed Tomato, Wellington, Sauteed Spinach, Garlic & Herb Roasted Baby Potatoes, Home made "Peri Peri" Sauce

Desserts

Christmas Pudding, Brandy Butter & Creme Anglaise

Warm Belgium Waffle, Sea Salted Caramel Ice Cream, Toffeed Apples & Chocolate Sc

White Chocolate Panacotta, Raspberry Compote, Chocolate Soil

Black Forest Ice Cream, Homemade Cookie, Cherry Coulis

Cheese & Biscuits with Homemade Chutney
£2.00 supplement charge

2 course £24.50

3 course £29.95

Please note that our menus are subject to change
10% Discretionary service charge will be added to tables of 8 or larger