

**CHRISTMAS MENU 2011**

**(v) Roasted shallot soup**

*Served with a toasted crouton*

**Garlic tiger prawns**

*Tiger prawns sautéed in a garlic butter & served with home baked rosemary bread.*

**Smoked duck breast**

*Served with a pomegranate dressing & topped with fresh rocket leaves.*

**Pâté de campagne**

*A rich, course game pate served with a fig & apple chutney & Melba toast.*

---

**Classic roast turkey**

*Roasted turkey served with "pigs in blankets", stuffing, roasted potatoes, honey glazed root vegetables, & brussel sprouts tossed with chestnuts.*

**Pan roasted pheasant breast**

*Cooked pink & served with a potato & celeriac dauphinoise, fine green beans & a Madeira jus.*

**8oz Sirloin steak**

*Cooked to your liking. Served on sautéed potatoes with a rich forestier sauce & fine green beans.  
(Add Supplement £5.95)*

**Grilled sea bream fillet**

*Served on a creamy butternut squash & sage risotto.*

**(v) Mushroom & tarragon tartlet**

*Served with roasted potatoes, honey glazed root vegetables, & Brussels sprouts tossed with chestnuts.*

---

**Traditional Christmas pudding**

*Served hot with brandy sauce.*

**Vanilla crème brule**

*Served with a mulled fruit compote*

**Chocolate & Cointreau cheese cake**

*Served with pouring cream.*

**Dutch apple bread & butter pudding stack**

*Layers of buttered bread, sultanas & apples cooked in a cinnamon crème anglais.  
Served with custard.*

**Two courses** 16.95 per head    **Three courses** £20.95 per head

*A non-refundable deposit of £5pp is required to secure your booking.*