



# CHRISTMAS MENU 2020

**32.50 per person (add a glass of prosecco for 5.00)  
three courses, coffee & mince pie**

## *Starters*

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### **White bean soup**

truffled girolle mushrooms (ve)

### **Traditional pork terrine**

apple & pear chutney

### **Classic prawn cocktail**

prawn toast

### **Deep fried goat's cheese**

tomato chutney (v)

**Salmon gravadlax & potted smoked salmon**

## *Mains*

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### **Slow cooked beef with parsnip mash**

green beans & parsnip crisps

### **Duck leg confit with red Thai curry sauce**

spiced potatoes & mango chutney

### **Holly Farm free range bronze roast turkey**

chestnut stuffing, slow roasted vegetables,  
bread sauce & port gravy

### **Pan-fried stone bass**

butterbeans with chorizo, tomatoes & smoked paprika, basil pesto

### **Wild mushroom fricassée,**

thyme, rosemary & parsley dumplings (ve)

## *Desserts*

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### **Winter spiced bread & butter pudding**

brandy anglaise (v)

### **Pear 'Belle Helene'**

chocolate sauce, vanilla ice cream (ve)

### **Chocolate & black cherry cup**

chocolate mousse & crumble (v)

### **Mixed berry compote**

hazelnut, almond & pistachio nut granola, vanilla ice cream (ve)

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## **Filter coffee or tea & mince pie**

*Optional cheese course with accompaniments  
(instead of dessert 4.00 or as an extra course 10.00)*