

CHRISTMAS 2016

To Start

- Soup of The Moment with Crusty Bread.....from 5.95
- Filo Pork & Sage Pie with an Apple Cider & Brandy Chutney..7.25
- Duck & Pistachio Rillette with Fig Chutney and Cranberry Bread ..6.95
- Salmon Parfait wrapped in Smoked Salmon, served with Pickled Cucumber
& Melba Toast or Rye Bread....7.25
- Crispy Deep Fried Breaded Halloumi with Tomato & Harissa Chutney...6.95
- Duo of Melon with Prosciutto finished with Port Syrup.....

Main Course

- Salmon Supreme with Ginger, Lime & Coconut Crust
on Sweet Chilli Noodles.....15.95
- Plaice Two Ways* - Plaice wrapped in Smoked Salmon and Plaice Goujons
served with Potato Gratin & Beurre Blanc Sauce....17.95
- Blade of Beef on Bubble & Squeak Mash with Rich Bourguignon Sauce
- Quiche
- Fish
- Vegan (v)
- Chicken Chasseur Pie with Puff Pastry Lid
- Crab Cakes with Bisque Sauce topped with Crab & Dill Pate
- Sausage
- Black Pudding Belly Pork Roulade on/with (v).....12.95 **pots/sauce**
- Chestnut Mushroom & Vegetable Wellington with a Madeira Cranberry Jus (v)
- Paprika Spiced Chicken Supreme on Paella Style Risotto
with Garlic Roasted Tiger Prawns, finished with Aioli15.95
- Pan Fried Five Spice Quack with Sweet Potato Fondant & Baby Vegetables
served with Cherry Brandy Sauce
- Roast Local Turkey with Apricot Stuffing, Chipolata and Cranberries.....14.25