



Christmas Menu 2019

STARTERS

Chicken liver & wild mushroom terrine, tomato & caramelised onion chutney, toasted sour dough

Butternut squash, red onion & blue cheese tart, poached duck egg & rocket salad

Cream of cauliflower soup, crisp artichoke & truffle oil

Smoked Coln valley salmon, celeriac remoulade, watercress & caviar

MAINS

Roast breast of Turkey, chipolata, sage & apricot stuffing, roasting juices

Slow cooked pork belly, chipolata, sage & apricot stuffing, roasting juices

Spinach & mushroom suet pudding, red wine sauce

Salmon wellington with mushroom and tarragon sauce

All the above main courses will be served with roast potato's, seasonal condiments and vegetables

DESSERTS

Traditional Christmas pudding, brandy sauce

Apple & sultana crumble with crème anglaise

Baked chocolate & salted caramel tart, clotted cream ice-cream

Selection of 3 local cheeses, chutney & biscuits