



TABLE D'HÔTE MENU

APPETISERS

Cream of Leek and Potato Soup with Chives and Pancetta

Chicken Liver Parfait with Red Onion and Fig Chutney

Roast Pumpkin and Sage Risotto

Oak Smoked Scottish Salmon with Horseradish Crème Fraiche (£3.00 supplement)

MAIN COURSES

Pan-Fried Fillet of Sea Bass with Curried Lentils, Tempura Cauliflower and Coconut Cream

Roast Worcestershire Turkey Fillet wrapped in Smoked Bacon with Cranberry Compote, Carrot Puree and Rustic Potatoes

Warm Tart of Organic Brie and Shallot, Thyme

Roast Fillet Beef with Mushroom Soufflé and Herb Mash, Thyme Jus (£5.00 supplement)

DESSERTS

Rich Chocolate Delice, Red Wine Jus, Chantilly Cream

Egg Nogg Crème Brulee, Cranberry Shortbread, Crème Fraiche

Christmas Pudding with Cognac Butter, Cinnamon Custard

Selection of Farmhouse Cheeses (£3.00 supplement)

£19.50 Per Person or

£29.50 Per Person - Including two glasses of selected wine

Our Suppliers have assured us that none of our foods contains G.M. ingredients derived from Soya or Maize.

Should you wish to discuss this further, please ask your Server.

A 12.5% service charge will be added to your bill.