



Christmas Dinner Menu 2018

Roasted Cauliflower Soup, Herb Oil, Herb Beignet (v)

Chicken, Leek & Mushroom Terrine, Pickled Vegetables , Croutons

Thai Crab Cakes, Sweetcorn Puree, Pickled Fennel

Kidney Bean Falafel , Crisp Salad, Tortilla Crisps (v)

Slow-cooked Turkey Breast, Sage & Onion Bonbon, Roasted Root Vegetables, Roast Potatoes,
Parsnip Purée, Chipolata and Red Wine Jus

Pan-seared Hake, Fondant Potatoes, Pea Puree, Tenderstem, Crispy Spinach

10 oz Ribeye Steak, Dauphinoise Potatoes, Portobello Mushroom & Thyme, Peppercorn Sauce

Spiced Nut Roast , Seasonal Veg ,Mash ,Gravy (v)

Butternut Squash Crumble , Fennel, Orange & Hazelnut Salad (v)

Homemade Christmas Pudding with Vanilla & Brandy Anglaise Sauce

White Chocolate Cheesecake, Macerated Raspberries, Raspberry & Champagne Sorbet

Tiramisu

Vegan Brownies with Chocolate Sauce

Selection of Three Cheeses with Shetland Oatcakes and Chutney (£3.50 supplement)

Coffee and Petit Fours

£40 per person

