

CHRISTMAS MENU

Starters

Smoked Salmon

Crème fraiche, caviar and rye bread £9

Polpette

Traditional homemade meatballs garnished with parmesan crisp £10

Onion tarte Tatin

Served with a sprinkling of tangy goat's cheese & peppery rocket £8

Mains

Roast turkey

Served with brussels sprout and buttered chantenay baby carrots, apricot and hazelnut stuffing & Duchess potatoes finished with cranberry jus £16

Crispy Asian Salmon

Stir-fried noodles, Pak choi & sugar snap pea in fish broth £16

Money Bag

Goat cheese baked in filo pastry parcel with caramelized red onion and sweet potato finished with parsnip and herb white sauce £14

Braised Lamb Shank

Butternut squashed puree and Rosemarie lamb jus garnished with baby turnips £19

Deserts

Chocolate Fondant

Warm and melting in the centre dense and rich in chocolate served with vanilla ice cream £10

Pistachios Profiteroles

Stuffed pate in a choux with pistachios cream, covered with white chocolate ganache & garnished with candied pistachios £8

Apple Crumble

Baked apple in cinnamon with vanilla custard and orange crumble, served with a scoop of vanilla ice cream £7