

December 2017 Set Menu

For parties of 12 or more - must pre order

STARTERS

MUSHROOM AND WALNUT SOUP *Gf*

A cream room soup finished with a scattering of toasted walnuts

SMOKED SALMON ROULADE *Gf*

Served on a bed of leaves with a horseradish and chive cream

MOROCCAN CHICKEN SKEWERS

Chicken fillet with a blend of spices, skewered, grilled, served with a tzatziki dip

MELON BALL COCKTAIL *Gf*

Served with a mulled wine syrup

MEXICAN WEDGES

Lightly spiced potato wedges topped cheese and served with a pot of salsa

WINTER BERRY SORBET *Gf*

A fruity water ice

MAIN COURSES

All our main courses are served with a selection of fresh vegetables and home-made chips.

POACHED SALMON AND CORIANDER *Gf*

Poached in white wine, served with coriander and lime butter

SIRLOIN STEAK *Gf* £ 5.00 Supplement

Grilled to your liking and served with tomato and mushrooms

ROAST TURKEY

Roast turkey breast with bacon, chipolata sausage, bread sauce, stuffing and gravy

BARBARY DUCK BREAST *Gf*

Oven baked duck breast served with a port and cranberry sauce

STUFFED CHICKEN BREAST *Gf*

Pan fried chicken breast stuffed with blue stilton wrapped in Parma ham served on a bed of creamed leeks

ROAST VEGETABLE FILO BASKET

Bound in a cheesy sauce topped with parsnip crisps

PUDDINGS

CHOCOLATE AND GRAND MARNIER MOUSSE *Gf*

A light, rich mousse laced with orange liqueur

VANILLA PANNA COTTA *Gf*

Served with a fruit compote

AUNTIE PATRICIA'S CHRISTMAS PUDDING

Made to a traditional fruity recipe from Peter's aunt, served with rum butter

WHISKY AND HONEYCOMB ICE CREAM *Gf*

Home-made and served with a fan wafer (*Gf without the wafer*)

BANOFFEE PIE

Layered banana and toffee sauce on a buttery biscuit base topped with whipped cream

CHEESE BOARD AND BISCUITS PER PERSON

Mature Cheddar, Somerset Brie, Shropshire Blue and a pot of home-made chutney

Why not have a glass of Port to accompany your cheese?

TWO COURSES £18.50

THREE COURSES £24.00

Includes tea or coffee

*** Sirloin Steak £5.00 supplement**

Gf = Gluten Free

Tips are pooled and then split equally between all staff working on that shift.

Due to the nature of our till system we are unable to split bills between individuals on one table.

All prices are inclusive of 20% V.A.T. 822 4920 42

Head Chef: Stewart Crout