

# Christmas 2021



Weds 1st December - Thurs 23rd December 2021

NB Closed: Fri 24th December 2021 - Tues 4th January 2022

**Reservations: 01827 718949**

We cater for special dietary requirements (vegetarian, gluten-free, dairy-free, etc.) on an individual basis so if there are any in your party please let us know *at time of booking.*

Three courses and coffee - £37.50 per person

Tomato and Bell Pepper Soup (V)

Venison Sausages

Cocktail-sized venison sausages with an onion and madeira sauce garnished with 'Bubble and Squeak'

Onion Tart (V)

Shortcrust pastry tart filled with caramelised red onion, topped with Feta cheese

Smoked Salmon Parcels

Hand-carved smoked salmon parcels filled with a combination of cream cheese, tomato and cucumber



Turkey

Roasted turkey breast steak served with chipolata sausages, cranberry sauce, bread sauce, stuffing and a rich red wine gravy

Sea Bass

Ring of sea bass fillet filled with mussels risotto, served with a white wine and herb sauce

Pheasant

Strips of pheasant breast sautéed with mushrooms, onions, white wine, brandy, and cream and served in a puff pastry case

Stuffed Butternut Squash (V)

Two rings of butternut squash filled with a cassoulet of mixed beans, tomato, onions, garlic and red wine



Traditional Christmas Pudding

with brandy sauce

Chocolate Tart

Sweet pastry tart filled with a ganache of Valrhona™ chocolate laced with Tia Maria, served with softly whipped cream

Crème brûlée

Classic baked egg custard with a crispy burnt sugar topping

Cheese and Biscuits

Selection of three cheeses and biscuits



Coffee or Tea and chocolate truffles