



## Christmas Menu 2017

### Starters

*Honey roasted chestnut and parsnip soup finished with parsnip crisps.*

*Fancy prawn cocktail; Greenland prawns, crayfish tails and smoked salmon coated in a Maire-rose sauce, served with cucumber & avocado salad and brown bread.*

*Home-made game terrine wrapped in pancetta and served with a sweet onion puree, seasonal mixed leaves and croutons.*

### Mains

*Roast Goosnargh turkey with all the trimmings. Pigs 'n' blankets, brandy chestnut stuffing, fondant potatoes and vegetables.*

*Smoked haddock and baby leek risotto topped with a poached egg and finished with a Dijon cream sauce.*

*Braised confit shoulder of lamb - Rillettes style with a hotpot twist – topped with galette potatoes and served with honey roasted parsnips and green beans.*

*Roasted sweet potato, black fig, goats cheese, spinach and Chestnut roulade served with a walnut salad.*

### Desserts

*Dark chocolate and almond pannacotta with an almond brittle and finished with a cherry compote.*

*Christmas pudding jam roly-poly with a Christmas pudding and brandy sauce.*

*Tim Procter's choice of 3 festive cheeses served with fruit chutney, grapes and crackers.*

2 Courses - £18.50

3 Courses - £22.50

Available from 1st - 24th December