

# CHRISTMAS MENU 2021

Available for both lunch and dinner parties.

**£35 PER PERSON**

## STARTERS

**Homemade Winter Vegetable Soup (V)**

Topped with Fresh Spring Onions & Croutons

**Home Smoked Chicken & Leek Terrine (GF)**

Served with a homemade Festive chutney & toasted bread

**Beetroot Cured Gravdax of Salmon (GF)**

Served with celeriac remoulade, Dill & Mustard Honey Dressing

**Crawfish & Prawn Cocktail (GF)**

Finest Norwegian shell off prawns, lightly cooked crawfish served on crisp iceberg Topped with a Marie-Rose Dressing

**Fan of Gallia Melon (GF)**

Served with Spanish serrano jamon, olive oil

**Crispy Goujons of Hake**

Fillets of lightly fried Hake with homemade tartar sauce

## MAIN COURSE

**Prime Chargrilled 10oz Sirloin Steak (GF)**

(£5 supplement)

**Slow Roast Welsh Lamb**

Served on smoked bacon & shallot mash with a Rioja Jus

**1/2 Pot Roast Pheasant**

Served on a Bed of honey roasted winter root vegetables

**Pan Fried Escalope of Turkey Breast**

Topped with a Wild Mushroom and Garlic Sauce garnished with pigs in blanket and traditional festive vegetables

**Pan Fried Fillets of Seabass (GF)**

Served with a caper, mussel & cherry tomato basil dressing.

**Hake 'A La Plancha' (GF)**

Drizzled with extra virgin olive oil and Roasted garlic

**Filo pastry tart with spinach, nutmeg sundried tomatoes and goats' cheese (V)**

Finished with a Rich Tomato and herb Salsa

## DESSERT

**Traditional Christmas Pudding with a rich brandy sauce**

**Chocolate Grand Marnier Torte**

**Baileys & white chocolate cheesecake**

## SIDE ORDERS

**Panache of Winter Vegetables (GF) £4 | French Stick £2.50 | Garlic Bread £3**

**Side Salad (GF) £4 | Pepper Sauce £3 | Garlic Mushroom Sauce (GF) £3**